

SPECIFICATIONS PRUNITA PRUNES – all references

- 7206 : 40/50 pitted (without stones) → 5kg PE bag in cardboard boxes
- 7210: 40/50 unpitted (with stones) → 5kg PE bag in cardboard boxes
- 7217: 50/60 pitted (without stones) → 12.5kg PE bag in cardboard boxes
- 7224 : 40/50 unpitted (with stones) → 30 x 250gr PE bags in cardboard boxes
- 7225 : 40/60 pitted (without stones) → 30 x 250gr PE bags in cardboard boxes
- 7231 : 50/60 unpitted (with stones) → 20 x 500gr PE bags in cardboard boxes
- 7237 : 50/60 unpitted (without stones) → 10 kg PE bag in cardboard boxes
- 7240 : 80/90 pitted (without stones) → 10kg PE bag in cardboard boxes

Dried prunes variety d'Agen

INGREDIENTS		
Pitted Prunes: Min. 99,4%, Sunflower Oil Max. 0,5 %, Preservatives E-200 & E-202(Max 1000 ppm (0,1%))		
ALLERGEN STATEMENT		
- Could contain traces of sulphites. <10ppm		
ORGANOLEPTIC PARAMETERS		
ASPECT	Healthy and uniform in size and color.	
EXTERNAL COLOR	Dark brown to black, shiny and slightly wrinkled appearance..	
INTERNAL COLOR	Amber with brown highlights.	
ODOR	Without foreign odors.	
TEXTURE	Clean, mature but consistent.	
FLAVOR	Typical of prunes, sweet yet slightly tart taste.	
CALIBRE - UNITS PER POUND (454 GR.)		
CALIBRE Ex 40/50	Up to 68 units	
PHYSICAL ANALYSIS		
PITTS OR PITTS FRAGMENTS	Max 0.8 % FDA	
Defects (According to FDA)		
Max. 15%	Max. 8%	Max. 2%
Out of color	Poor texture Fermentation Scars Heat damages Insects damages Others damages	Mold Dirt adhering Foreign matter Insect infestation Decay
CHEMICAL ANALYSIS		
MOISTURE	Max. 35%	According to Regulation CE nº 464/1999
PRESERVATIVES (E-200 & E-202)	Max. 1000 ppm	RD 142/2002-RD 1333/2008
MULTIRESIDUE ANALYSIS		
PESTICIDE RESIDUES	Max. according to Regulation (CE) Nº 396/2005	
HEAVY METALS	Max. according to Regulation (CE) Nº 1881/2006	
MICROBIOLOGICAL PARAMETER		
TOTAL AFLATOXINS (B1+G1+B2+G2)	Máx. 4 ppb	Re(CE) Nº 1881/2006
AFLATOXINS B1	Máx. 2 ppb	Re(CE) Nº 1881/2006
MOLD AND YEAST (cfu/g)	<1x 10 ¹ /cm ² ufc/g	Re2073/2005
ENTEROBACTERIA at 37°C	<1x 10 ¹ /cm ² ufc/g	Re2073/2005
SALMONELLA SPP	Absence / 25g	Re2073/2005
STAPHYLOCOCCUS COAGULASE	<1x 10 ¹ /cm ² ufc/g	Re2073/2005
STREPTOCOCCUS FAECAL	<1x 10 ¹ /cm ² ufc/g	Re2073/2005
LISTERIA MONOCYTOGENES	Absence / 25g	Re2073/2005
NUTRITIONAL INFORMATION (Per 100g)		
ENERGY	858,1 kJ / 205,3 Kcal	
FAT	0,5 g	
OF WHICH SATURATES	0,4 g	
CARBOHYDRATES	41,1 g	
OF WHICH SUGARS	41,1 g	
FIBRE	13,4 g	
PROTEIN	2,4 g	
SODIUM(mg) / Salt (g)	32 mg / 0,08 g	

PRESENTATION OF THE FINAL PRODUCT (According to customer specifications)	
PACKAGE	- Polyethylene bag. / cartons - Net weight: 250g, 500g, 5kg or 12.5kg - Size: 135x35x150mm, other sizes possible
PACKAGE LABELLING	Label according to the specifications of the current regulations: product name, ingredients, lot, expiry date (DD-MM-YY), net weight, identification of the packer (RGS) origin and allergens.
PACKAGING	- Carton box. - Net weight: 7500 g, 10 kg, 5kg, 12.5kg - Size: 380x285x170mm, other sizes possible
PACKAGING LABELLING	Label according to the specifications of the current regulations: product name, ingredients, lot, expiry date (DD-MM-YY), net weight, identification of the packer (RGS) origin, allergens, n° of units/carton and kg/carton.
PALLET	Pallet: 800 mm wide x 1200 mm long Other sizes possible Base x height: According to customer specifications
The containers, boxes and pallets must be clean, dry, without cracks, openings or crushing Transportation must be carried out under adequate cleaning, without any possibility of contamination with toxic or hazardous substances.	
PRODUCT SHELF LIFE	
SHELF LIFE	12 months
PRODUCT USE	Consumption raw or cooked
STORING CONDITIONS	
Store in cool and dry place	
Relative Humidity (environment)	Do not need special conditions of humidity (T ° ambient))
POPULATION TO TARGET THE PRODUCT	
All the population in general. Under medical consent for consumers who have sugar intakes restricted	

QUALITY DEPARTMENT - RQSA MANUEL CANDELA

Ingredients and derivatives causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?		
	Yes	No	?	Yes	No	?
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		x			X	
Crustaceans and products thereof		x			X	
Eggs and products thereof		x			X	
Fish and products thereof		x			X	
Peanuts and products thereof (incl. oil)		x			X	
Soybeans and products thereof (incl. lecithin)		x			X	
Milk and products thereof (incl. lactose)		x			X	
Nuts and products thereof (incl. oil)		x				
- Hazelnut		x			X	
- Walnut		x				X
- Almond		x			X	
- Cashew		x			X	
- Pecan nut		x			X	
- Brazil nut		x			X	
- Pistachio nut		x			X	
- Macadamia nut		x			X	
Celery and products thereof		x			X	
Mustard and products thereof		x			X	
Sesame and products thereof (incl. oil)		x			X	
Sulphur dioxide and sulphites at concentrations of more than		x		x		

10mg/kg or 10mg/l expressed as SO ₂						
Lupine and products thereof		x			X	
Molluscs and products thereof		x			X	

GMO DECLARATION :

The undersigned, declares and certifies that this product is GMO free, and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

INGREDIENT LIST

Raw material information EC/1169/2011 states that vegetable origins of oils and fats will need to be defined.
(none of the ingredients / additives not described in this specification may be present in the product).

raw materials / additives	%	function / E-number / for flavourings & colorants: natural or not?	Vegetable origin	Demographic origin
Prunes	99.4			Argentina, Chile, France or USA
Sunflower Oil	0.5			
Preservatives E-200 & E-202	0.1			
Total	100	Please mention the place of manufacturing here →		Spain / Chile

METAL DETECTION:

- systems to separate foreign bodies are present (glass, stones, metals, ...) Yes
- systems for detection foreign bodies ? Yes
- a detection system for metals : Ferro-, non-Ferro and stainless steel ? Yes
- is metal detection performed on finished products as well? Yes

Type	Value	Accuracy	UOM	Frequency of controls
Ferro	1.19	96%	mm	Every pallet
Non-ferro	1.5	96%	mm	Every pallet
Stainless steel	1.8	96%	mm	Every pallet

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance :

Contaminants: EC/1881/2006 (and amendments): setting maximum levels for certain contaminants in foodstuffs

Material coming into contact with food: EC/1935/2004 regarding packaging (and amendments) and EC/10/2011.

Allergens: EG/2006/142, & EG/41/2009: composition and labelling of foodstuffs suitable for people intolerant to gluten.

Pesticide residues: EC/396/2005, 2007/7/EG, 86/362/EEG, 90/642/EEG and their amendments.

Coating materials : BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food