



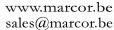
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# **SPECIFICATIONS PRUNITA PRUNES – all references**

- 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 unif	orm in size and color.				
EXTERNAL COLOR	Dark brown to bl	ack, shiny and slightly wrinkle	ed appearance			
INTERNAL COLOR	Amber with brov	vn highlights.				
ODOR	Without foreign	odors.				
TEXTURE	Clean, mature bu	ıt consistent.				
FLAVOR	Typical of prunes	s, sweet yet slightly tart taste				
CALIBRE - UNITS PER POUND (454	GR.)					
CALIBRE Ex 40/50	Up to 6	8 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	<u> </u>	Mold			
	Fermentation		Dirt adhering			
	Scars		Foreign matter			
	Heat damages		Insect infestation			
	Insects damages		Decay			
	Others damages					
CHEMICAL ANALYSIS	•		•			
MOISTURE		Max. 35% Accord	ding to Regulation CE nº 464/1999			
PRESERVATIVES (E-200 & E-202)		Max. 1000 ppm RD 143	2/2002-RD 1333/2008			
MULTIRESIDUE ANALYSIS		•				
PESTICIDE RESIDUES		Max. according to Regul	ation (CE) № 396/2005			
HEAVY METALS		Max. according to Regul	ation (CE) № 1881/2006			
MICROBIOLOGICAL PARAMETER		•				
TOTAL AFLATOXINS (B1+G1+B2+G	2)	Máx. 4 ppb	Re(CE) № 1881/2006			
AFLATOXINS B1		Máx. 2 ppb	Re(CE) № 1881/2006			
MOLD AND YEAST (cfu/g)		<1x 10^1/cm <sup>2</sup> ufc/g	Re2073/2005			
ENTEROBACTERIA at 37°C		<1x 10^1/cm2 ufc/g	Re2073/2005			
SALMONELLA SPP		Absence / 25g	Re2073/2005			
STAPHYLOCOCCUS COAGULASE		<1x 10^1/cm <sup>2</sup> 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	U)			
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				



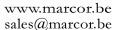


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PACKAGE	- Polyethylene bag. / cartons			
TACKAGE	- Net weight: 250g.500g, 5kg or 12.5kg			
	- Size: 135x35x150mm, other sizes possible			
	- Size. 155A55A150Hilli, Wild. 6i266 possible			
PACKAGE LABELLING	Label according to the specifications of the 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, nº 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, v possibility of contamination with toxic or hazardous su	vithout cracks, openings or crushing Transportation must be carried out under adequate cleaning, without any bstances.			
PRODUCT SHELF LIFE				
SHELF LIFE	12 months			
PRODUCT USE	JCT 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 derivates 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					х		
(i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X			^		
Crustaceans and products thereof		х			Х		
Eggs and products thereof		х			Х		
Fish and products thereof		х			Х		
Peanuts and products thereof (inc. oil)		х			Х		
Soybeans and products thereof (inc. lecithin)		х			Х		
Milk and products thereof (inc. lactose)		х			Х		
Nuts and products thereof (incl. oil)		х					
- Hazelnut		х			Х		
- Walnut		х				Х	
- Almond		х			Х		
- Cashew		х			Х		
- Pecan nut		х			Х		
- Brazil nut		х			Х		
- Pistachio nut		х			Х		
- Macadamia nut		х			Х		
Celery and products thereof		х			Х		
Mustard and products thereof		х			Х		
Sesame and products thereof (inc. oil)		х			х		
Sulphur dioxide and sulphites at concentrations of more than		х		х			





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10mg/kg or 10mg/l expressed as SO2				
Lupine and products thereof	х		Х	
Molluscs and products thereof	х		Х	

### **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.

I 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?

15 THE COLOR	cion periorinea on misi	. 63		
Туре	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

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The supplier hereby declares that <u>all products</u> 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