Product Description
Sundried figs that have been chopped and coated with rice flour. Variety: Sarilop

Origin
Turkey

Ingredient Listing
Dried Figs, Rice Flour

GMO Status
This product is Non-GMO

Allergen Status
This product contains no known allergens.

Kosher and Halal Status
This product is Kosher and Halal certified

Chemical and Physical Parameter

Moisture:	Max 25.0 %
Total Aflatoxin:	Max 20 ppb
B1+B2+G1+G2:	Max. 10 ppb
B1:	Max. 6 ppb

Organoleptic Parameter

Colour:	Light brown to brown
Appearance:	Free flowing powder, no discolouration
Flavour:	Characteristics of sun dried figs

Nutritional Value (100g)

Energy (kj)	1112.94
Protein (g)	3.3
Total Fat (g)	0.9
Saturated Fat (g)	0.1
Carbohydrates (g)	63.9
Sugar (g)	47.9
Sodium (mg)	10.0

Information on nutritional values is obtained from supplier. Average values may subject to seasonal variations.

Microbiological Parameter

Total Plate Count:	Max 100 000 cfu/g
Yeast:	Max 1 000 cfu/g
Mould:	Max. 1 000 cfu/g
Coliforms:	Max. 100 cfu per g
E. Coli:	Not Detected per g
Salmonella:	Not Detected per 25g

Packaging Information
- Product shall be packed in a paper liner further packed in carton boxes, clearly marked with the product name, production date, best before date, and supplier's details.
- Delivery temperature is ambient.

Pack Size
10.0 Kg

Storage and Shelf Life
Product shall be stored at ambient temperature in a dry, clean, cool, and well-ventilated area. Keep product away from heat, high humidity, and sources of infestation.

If stored as outlined, product shall have 12 months shelf life from the date of packing.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is the customer's obligation to determine the safe use of the product or its suitability for use since the condition of use, handling and storage of the product is beyond supplier's control. Frutex accepts no liability for issues that arises from improper handling or storage of product (e.g. outside of recommended temperature or humidity). Any discrepancy of quality should be reported within 24 hours of product receipt.