

 WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Product Code:	FIGS090
	FIGS LERIDA NO. 8 WHOLE DRIED 10KG	Issue No:	7
		Change Notice No:	6
		Date Issued:	02/02/2026

Product Identification	
Product Name	Figs Lerida No. 8 Whole Dried 10kg
Country of Origin	Product of Turkey.
Description	Figs Lerida Whole Dried are prepared from typical Turkish Figs, (<i>Ficus carica domestica</i>) that are cleaned, dried, inspected, metal detected and packed into cartons.
Intended Use	Food may be used as an ingredient, or may be retail-ready finished product
Ingredient List	Figs.

Personal Diet & Regulations	
Allergens due to ingredient nature	Figs Lerida No. 8 Whole Dried 10kg contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	No precautionary statement is required
GMO statement	Figs Lerida No. 8 Whole Dried 10kg is a non GM product.
Halal accreditation	Figs Lerida No. 8 Whole Dried 10kg is Halal suitable (validation means: Certified).
Kosher accreditation	Figs Lerida No. 8 Whole Dried 10kg is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Figs Lerida No. 8 Whole Dried 10kg is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Total Ash		2.79	%
Moisture		25	%
Energy		1214	kJ
Protein		3	g
Fat	Total	2.8	g
	Saturated	0.1	g
Carbohydrate	Total	65.99	g
	Sugars	51.8	g
Dietary Fibre		6.07	g
Sodium		24.6	mg
<i>Data from theoretical source (Information obtained from supplier).</i>			

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Light brown to amber with white to cream coloured seeds
Flavour	Fresh, dried fig flavour and taste
Odour	Free from any objectionable odours

Physical Specification(s)	
Test / Parameter	Specification
Dead worm / Insect	Max. 6 /Kg
Total Defect Tolerance	< 15 pcs/Kg
Harm of insect, Sunburn	Max. 10%
Metal Detection	Fe:3.0mm, Non-Fe: 3.5 mm SS:4.0 mm sphere
Mouldy or Fermented	Max. 4%
Foreign Matter	Target Nil ; Max. 1pc/Kg

Microbiological Specification(s)	
Test / Parameter	Specification
Total Plate Count	< 10 000 cfu/g
Yeast	< 1 000 cfu/g
Mould	< 5 000 cfu/g
Coliforms	< 100 cfu/g
E. Coli	< 10 cfu/g
Salmonella	Not Detected /25 g

Chemical Specification(s)	
Test / Parameter	Specification
Moisture	< 25 %

Packaging description:	Product shall be packed in carton boxes with paper liner. No staples, wire closures or castrating rings to be used. No staples, wire closure or castrating rings to be used.
Traceability comments:	Batch Code
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	10kg
Storage and shelf life:	Before opening, the product should be stored at < 20°C. Additionally, dry, clean conditions, protected from heat or sunlight If stored as advised, the shelf life in original, unopened packaging should be 18 months from the date of production.

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 user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Elleny Santoso	Signature: ES	Date: 2/2/2026
Authorised by: Sandy Tsoutsas	Signature: ST	Date: 2/2/2026