

 <a href="http://WWW.FRUTEX.COM.AU">WWW.FRUTEX.COM.AU</a> 18 ST ALBAN'S RD   KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Product Code:	<b>PRUN010</b> <b>PRUN001</b>
	<b>PRUNES PITTED</b>	Issue No:	8
		Change Notice No:	7
		Date Issued:	20/09/2023

Product Identification	
Product Name	Prunes Pitted
Country of Origin	Product of Chile.
Description	Selected healthy D'agen variety plums, dehydrated, calibrated, pitted and packaged with a humidity level of between 28-34%. With the addition of potassium sorbate (E202) 600-1000ppm, as a preservative
Intended Use	Food may be used as an ingredient, or may be retail-ready finished product
Ingredient List	Prunes (Percentage: ~99.6%), Potassium Sorbate (e202) (Percentage: 0.06-0.1%), Sunflower Oil (Percentage: 0.2-0.5%).

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

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Moisture		30	%
Energy		581.58	kJ
Protein		1	g
Fat	Total	0	g
	Saturated	0	g
Cholesterol		0	mg
Carbohydrate	Total	33	g
	Sugars	21	g
Dietary Fibre		4	g
Sodium		1	mg
Potassium		809	mg
<i>Data from theoretical source (Information obtained from the supplier).</i>			

<b>Organoleptic Specification(s)</b>		
<b>Test / Parameter</b>	<b>Specification</b>	
Colour	Dark blue to black	
Flavour / odour	Caramel taste, characteristic of prunes	
Appearance	Oval shape with wrinkled skin	
Texture	Slightly chewy soft and juicy	
<b>Physical Specification(s)</b>		
<b>Test / Parameter</b>	<b>Specification</b>	
Off colour	< 4 %	
Poor texture	< 6 %	
Scars	< 6 %	
Skins or Damaged Pulp	< 5 %	
Mould	0	
Pit Remnants	< 0.5 %	
Size	40/50	
Count	55-65 units/lb	
<b>Microbiological Specification(s)</b>		
<b>Test / Parameter</b>	<b>Specification</b>	
Total Plate Count	< 50 000 cfu/g	
Yeast	< 5 000 cfu/g	
Mould	< 5 000 cfu/g	
Coliforms	< 100 cfu/g	
E. Coli	< 10 cfu/g	
Salmonella	Not detected /25g	
<b>Chemical Specification(s)</b>		
<b>Test / Parameter</b>	<b>Specification</b>	
Moisture	28 - 34 %	
Aflatoxin	< 4 ppb	
Packaging description:	Product shall be packed in cardboard cartons with inner polyethylene liner. The liner is folded with the carton, which is sealed with adhesive packaging tape (10kg). Product shall be packed in food grade plastic bag (1kg). No staples, wire closure or castrating rings to be used.	
Traceability comments:	Batch number, best before date	
Delivery temperature:	Delivery temperature is < 20°C.	
Pack size:	10 & 1kg	
Storage and shelf life:	Before opening, the product should be stored at < 20°C. Additionally, store in dry, clean conditions, protected from sunlight and moisture with R.H < 65% If stored as advised, the shelf life in original, unopened packaging should be min. 12 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: Evangeline Theresa	Signature:	Date: 20/09/2023
Authorised by: Sandy Tsoutsas	Signature:	Date: 20/09/2023