

TURKISH DRIED FIGS FEAST VALLEY

1 PRODUCT DESCRIPTION

Product Name : Sun Dried Figs

Brand : Feast Valley

Article n° of the product: **FV1801**

Ingredients : Figs (100%)

Country of Origin : Turkey

Intended Use: For human consumption, can be eaten directly after opening as a snack.

Consumer Group : General Purpose food. All ages of people.

Consumer Attention : No warning

Description : Produced from the naturally sun dried sound ripe fruits of the "Sarilop" figs (Ficus Cárlica L.) grown in Turkey which has been subject to stringent cleaning & inspection process to ensure a product free of foreign infestation and fermentation.

Dried figs seeds give a taste like nuts. Dried figs have a taste like honey and nuts. Because of its high sugar content, figs are very suitable for dried fruit processing.

The figs are first fumigated with using magnesium phosphide which conforms to EU regulation in force, calibrated, Laser scanned, UV selected to sort out aflatoxin, hand selected and Xray scanned, washed, dried in the dehydration room and processed on the tables to manipulate as Baglama, Lerida, Pulled or Protoben form according to the all legal requirements of the destination country and "TS 541" Turkish Standard. The produced figs are packed into cartons, metal detected for final check. All these processes take place under the highest standards of hygiene and manufacturing practice. The product shall conform to all Food Laws and Regulations in force in Turkey & European Union at the time of purchase.

GENERAL TERMS AND CONDITIONS

1.1. Every **delivery** conforms to the specifications of TS-541 Turkish Dried Figs Standard, Turkish and EU legislations in all respects. The buyer shall be responsible to inform LADACA Corporation writing of any other special legal requirements of the destination country.

1.2. Packaging materials which come in contact with food meets the requirements of the most current valid version of Regulation 1935/2004/EC and Directive 2002/72/EC on plastic materials intended to come into contact with food.

1.3. The product to be delivered shall be produced in accordance with generally acknowledged **rules of GMP** and under strict hygienic conditions in order to avoid any contamination during production and storage.

1.4. The **overall impression** of the goods shall not show any abnormal aspects.

1.5. The goods shall be stored in a clean, vermin-free cool and dry **storage rooms**.

2 AVAILABLE PACKAGING

Packaging : Per customer request such as 250g, 400g, 500g, 800g, 1000g, 2kg, 3kg, 4kg, 5kg, 10kg or 12,5 kg

3 SENSORIAL REQUIREMENTS

3.1. Color	Light brown
3.2. Texture	Fleshy with thin skin
3.3. Flavor	Characteristic sweet flavour
3.4. Odor	Characteristic, Without off odour

4 PHYSICAL REQUIREMENTS

4.1. Calibre	N°:1 (36-40 fruits/kg), N°:2 (41-45 fruits/kg), N°:3 (46-50 fruits/kg) N°:4 (51-55 fruits/kg), N°:5 (56-60 fruits/kg), N°:6 (61-65 fruits/kg) N°:7 (66-70 fruits/kg), N°:8 (71-80 fruits/kg), N°:9 (81-100 fruits/kg)
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DEFECT TOLERANCES

4.2. Sun Burnt	10 % max
4.3. Torn (> 1cm) Split (> 1/3 of the fruit surface)	
4.4. Over Dried / Thick Skin	
4.5. Black Mould	4 % max
4.6. Fermented / Moldy / Rotten	
4.7. Internal Sugared	5 % max
4.8. Infestation / Insect Damaged	12 % max
4.9. Living Insects, Worms, Parasites	Absent
4.10. Internal Filth	4 % max
4.11. Foreign Material	0,5 % max 0,5 % max Absent Absent
Plant Residue	
Stone, hard plastic	
Metal Fe: >2.5mm, Non-Fe: >3.5mm, SS: >3.5mm	
Glass	Absent
TOTAL DEFECTS	15 % + 5% Tolerance

Residue of dead fig wasp (*Blastophaga psenes* L.) which pollinate figs is not considered as a defect.

The fruit shall be effectively cleaned, scanned, sorted and inspected to ensure conformance to the physical requirements detailed in this specification.

All cases must be check-weighed to ensure that the product meets the required standards for current EU weights and measures regulation.

5 CHEMICAL REQUIREMENTS

5.1. Moisture	25 % max (DFA)
5.2. Activitiy of Water	0,65 % max
5.3. Aflatoxine	10 ppb max (6ppb max for B1)
5.4. Heavy Metals	
<i>Lead</i>	0,05 mg/kg max
<i>Cadmium</i>	0,05 mg/kg max
<i>Mercury</i>	0,03 mg/kg max
5.5. Pesticides*	Within current EU MRL's (The maximum residue levels)

*If the country of sale is out of the European Community, the buyer must provide details of the current requirements of the destination country if different from the EU MRL's, which are liable to change and should be re-confirmed at intervals.

Documentation shall be maintained demonstrating that the product complies with these requirements. These may be published Industry/Government documents, analysis made etc.

6 MICROBIOLOGICAL REQUIREMENTS

6.1. Total Aerobic Mesophilic Count	100.000 Max [kob/g]
6.2. Yeasts	20.000 Max [kob/g]
6.3. Moulds	10.000 Max [kob/g]
6.4. Coliforms	1.000 Max [kob/g]
6.5. E-Coli	10 Max [kob/g]
6.6. Salmonella	Absent in 25g

7 NUTRITIONAL INFORMATION

CALORIE INFORMATION	Amounts per 100 grams
7.1. Energy	293 kcal / 1224 kJ
7.2. Fat	2,6 g
of which saturated	0,3 g
of which monosaturated	0 g
7.3. Carbohydrate	58 g
of which sugars	52 g
7.4. Dietary Fiber	12 g
7.5. Proteins	3,3 g
7.6. Salt	0 g
7.7. Cholesterol	0 g

8 FOOD INTOLERANCE DATA

8.1 INGREDIENT INFORMATION

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)		✓			✓	
Crustaceans and products thereof		✓			✓	
Eggs and products thereof		✓			✓	
Fish and products thereof		✓			✓	
Peanuts and products thereof (inc. oil)		✓			✓	
Soybeans and products thereof (inc. lecithin)		✓			✓	
Milk and products thereof (inc. lactose)		✓			✓	
Nuts and products thereof (incl. oil)		✓			✓	
- Hazelnut		✓			✓	
- Walnut		✓			✓	
- Almond		✓			✓	
- Cashew		✓			✓	
- Pecan nut		✓			✓	
- Brazil nut		✓			✓	
- Pistachio nut		✓			✓	
- Macadamia nut		✓			✓	
Celery and products thereof		✓			✓	
Mustard and products thereof		✓			✓	
Sesame and products thereof (inc. oil)		✓			✓	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		✓			✓	
Lupine and products thereof		✓			✓	
Molluscs and products thereof		✓			✓	
Other allergens	Yes	No	?	Yes	No	?
Lactose		✓			✓	
Cocoa		✓			✓	
Glutamate (E620-625)		✓			✓	
Chicken meat		✓			✓	
Coriander		✓			✓	
Corn/maize		✓			✓	
Legumes		✓			✓	
Beef		✓			✓	
Pork		✓			✓	
Carrot		✓			✓	

8.2 ADDITIVES / PROCESSING AIDS / COLOURS

Is the product free from	Yes / No	If "no", source?
Antioxidants	Yes	-
Colourings : <i>Natural</i>	Yes	-
<i>Natural Identical</i>	Yes	-
<i>Artificial</i>	Yes	-
Flavourings : <i>Natural</i>	Yes	-
<i>Natural Identical</i>	Yes	-
<i>Artificial</i>	Yes	-
Preservatives	Yes	-
Artificial sweeteners (eg. Aspartame, sorbitol)	Yes	-
Flavour enhancers (eg MSG, L-glumatic acid)	Yes	-
BHA E320/ BHT E321	Yes	-
Benzoates	Yes	-
Sulphur dioxide	Yes	-
Other Additives (E Number)	Yes	-
Irradiation	Yes	-

LADACA, Inc. shall maintain full quality records of each consignment supplied against this specification and will if requested forward certified copies of this data. Full analysis of contaminants will be provided at the start of each seasons packing.

The product shall conform to all relevant EEC regulations and Codes of Practice and safety criteria. Analyses in this document are based upon LADACA, Inc. methods. These methods will be provided on request, but in the main are the internationally accepted methods.

8.3 SPECIAL DIETARY CLAIMS

This recipe is suitable for	Yes / No
Ovo- Lacto Vegetarians Free from all animal products with the exception of eggs, milk, milk products and honey. Free from all products and by-products of the fishing industry.	Yes
Vegans Free from all animal products and by-products including eggs, milk, milk products and honey. Free from all products and by-products of the fishing industry.	Yes
Coliacs Free from protein derived from wheat, barley, rye and oats.	Yes
Milk Allergy Sufferers	Yes
Lactose Intolerants (dairy/ milk origin)	Yes
Nut Allergy Sufferers	Yes
Sesame Allergy Sufferers	Yes
Egg Allergy Sufferers	Yes
Halal Diets	Yes
Kosher Diets	Yes

8.4 GENETIC MODIFICATION

GMO	Yes / No
Does the product or any of its ingredients contain any Genetically Modified Material?	No
Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?	No
Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic Modification?	No
Have genetically modified organisms been used as processing aids or additives to produce processing aids or additives used in conjunction with the production of the food or any of its ingredients?	No

9 STORAGE CONDITIONS & SHELF LIFE

Total Shelf Life: 12 months from date of manufacture under the ambient conditions and 24 months under the conditions of max. 4-6 °C with a relative humidity of max. 60 %.

The goods shall not be subject to direct sunlight and foreign odors.