

FIGTR201 FIGTR205 FIGTR210, FIGTR255

Specification details

Version number	5
Issue date	25-8-2022
Last update	19-9-2023

General information

Supplier	Nuts in Bulk
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie
Internal codes	S524
Article number(s)	FIGTR201 FIGTR205 FIGTR210, FIGTR255
Product name	Dried figs
Product description	Diced, with addition of rice flour.
Size	FIGTR201: 8-10 mm
	FIGTR205: 5-8 mm
	FIGTR210: 10-15 mm
	FIGTR255: 5-5 mm
Country or countries of origin	Turkey
GN-code (Intrastat)	0804209000

Certificates

OUR Supplier certification	BRC Agents and Brokers (Control Union)
	Organic certificate (NL-BIO-01 registration number 025491)
	Organic certificate (GB-ORG-02 registration number UKP1352)
Organic	Yes □ No ⊠
Kosher	Yes ⊠ No □
Halal	Yes ⊠ No □
Other:	Yes □ No ⊠

Organoleptic characteristics

Colour	Light brown to brown						
Odor	Typical for figs, no off odor						
Taste	Sweet, fruity						
Structure	Firm, not too soft, not too hard.						

Shelf life, storage conditions and conditions of use

Shelf life	24	Months	Valid from production date in		
			original packaging		
Recommended storage conditions	Cool, dark and dry				
Conditions of use / intended use	Ready for human consumption				

Foreign Body Control

Foreign material (metal, glass, plastic) must be	
absent	
Other foreign material	EVM: Max. 10 per carton
	Dead worms: Max. 4 per kg
	Embedded stones: Max. 1 per carton
	Free stones: Max. 1 per carton
Applied controls	Sieve, X-ray, laser&camera sorter, metal detector
Remarks	

Recommended declaration of ingredients

Ingredients: 95% dried figs, rice flour.	
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Ingredient information

Ingredient:	Additional information	Country of origin	%
Figs		Turkey	95
Rice flour		Turkey	5

Packaging

Packaging condition	Normal atmo	Normal atmosphere 10 kg				
Weight	10 kg					
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color	
	Bag	Plastic	PE	30 g	Blue	
Secundary packaging	Вох	Karton	NA	400 g	Brown	
We hereby confirm that the product and their relative packaging comply with Regulation (EC) no 10/2011, (EC) no 1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.						

Nutritional information

Nutrition declaration	Per 100 g	Measurement units
Energy	1281	kJ
Energy	303	Kcal
Fat	2,8	G
of which saturates	0,1	G
Carbohydrate incl. fiber	62,9	G
of which sugars	56,0	G
Fiber	7,1	G
Protein	3,0	G
Salt (based on Sodium)	< 0,01	G

Allergen information

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy will apply.							
Component		Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site	
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES	
EGGS or its derivatives	NO	NO	NO	NO	NO	NO	
FISH or its derivatives	NO	NO	NO	NO	NO	NO	
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO	
MOLLUSCS	NO	NO	NO	NO	NO	NO	
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES	
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES	
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES	
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES	
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES	
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES	
thereof		1					
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES	
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO	

Allergen Claims and remarks

19-9-2023

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Physical/Chemical/Microbiological information

Moisture content (%)	<u><</u> 25	Moulds (cfu/g)	<u>≤</u> 10.000	Salmonella spp.(in 25 g)	Absent
		Yeasts (cfu/g)	<u><</u> 10.000	E. coli (cfu/g)	< 10

The product complies with the requirements set out in the European Regulation (EC) No. 2023/915 for certain contaminants and in Regulation (EC) no. 848/2018 [which will replace Regulation (EC) No. 834/2007 and Regulation 889/2008 from January 2022] and Regulation (EC) No 396/2005 for the maximum residue levels of pesticides.

GMO

Does not contain any ingredients, additives or flavours derived from or produced using GMOs or their derivatives, and all reasonable steps have been taken to avoid contamination from GMOs or their derivatives.

Labelling is nog required according to EU regulation EC No. 1829/2003 and traceability is assured according to EU regulation EC No. 1830/2003.

Irradiation

This product is not irradiated nor are any of the ingredient or processing aids used in or for production irradiated.

Nanotechnology

This product is not obtained by usage of nanotechnology, nor are any of the ingredients and/or processing aids used for the production obtained by nanotechnology.

Legislation

This product is in compliance with the European and Dutch legislation. It is the responsibility of the customer to investigate whether or not the product complies with the regulations in the country where the product will be imported and sold.

Use in production

Use in production > if the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be accepted by buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Disclaimer

The information provided in this specification is intended for the sole use of the addressee. Use of it for third parties is not allowed. Would you received this specification in error, we request you to return it without using the information in it. Publication, copying or the distribution to third parties is not allowed. Unless otherwise indicated the information provided is strictly confidential and as receiver of it we request you to respect and guarantee this. All intellectual property right and other rights with respect to this specification solely remain with our supplier.

Specification approval

	Date	Represented by	Signature
Quality department of our supplier	19-09-2023	Jeannette van Nes	
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