

<b>Green Fig IQF</b>																												
<b>1. Product description</b>	Green Fig washed, sorted, IQF and packed																											
<b>2. Chemical characteristics</b>	Brix: > 16 ° pH: 4,3 – 5,2 % Acidity (in citric acid): 1,0 – 3,0 %																											
<b>3. Physical characteristics</b>	Appearance: green fig, typical Colour: typical Aroma: typical Taste: typical Texture: firm																											
	<table border="1"> <thead> <tr> <th colspan="3">Foreign materials</th> </tr> </thead> <tbody> <tr> <td>Vegetable</td> <td>Block</td> <td>1 pcs of 3 fruits</td> </tr> <tr> <td></td> <td>Leaves</td> <td>Not permitted</td> </tr> <tr> <td></td> <td>Stalks</td> <td>1/1kg</td> </tr> <tr> <td></td> <td>Rot</td> <td>Not permitted</td> </tr> <tr> <td></td> <td>Overripe</td> <td>Not permitted</td> </tr> <tr> <td></td> <td>Unripe</td> <td>&lt; 5 %</td> </tr> <tr> <td></td> <td>Evm</td> <td>Not permitted</td> </tr> <tr> <td>Animal</td> <td>Insects, worms, larvae</td> <td>Not permitted</td> </tr> </tbody> </table>	Foreign materials			Vegetable	Block	1 pcs of 3 fruits		Leaves	Not permitted		Stalks	1/1kg		Rot	Not permitted		Overripe	Not permitted		Unripe	< 5 %		Evm	Not permitted	Animal	Insects, worms, larvae	Not permitted
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<b>4. Microbiological characteristics</b>	Total plate count: < 100.000 cfu/g Total coliforms: < 100 cfu/g Yeasts: < 10.000 cfu/g Moulds: < 10.000 cfu/g Salmonella: absent Listeria: absent																											
<b>5. Pesticides and Heavy metals</b>	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins) within the European Law (Reg. 396/2005 and Reg 1881/2006).																											
<b>6. Packaging</b>	<i>Primary packaging:</i> plastic blue coloured bag suitable for food contact without staples or other metallic items, according to Reg 1935/04/EC and subsequent amendments. <i>Secondary packaging:</i> cardboard or paper bag without staples or other metallic items, closed with blue tape. Pallettization: Epal pallet 80x120cm.																											
<b>7. Net weight</b>	10 – 20 kg																											
<b>8. Shelf life</b>	24/30 months after production date																											
<b>9. Transport&amp;Storage</b>	temperature -18°C.																											
<b>10. Other</b>	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free																											
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