

DRIED FIGS



SPECIFICATIONS - DRIED FIGS

Physical specifications

Grades	Tolerances
Type	Natural
Structure	Lightly soft
Odour	Typical
Taste	Typical
Live insects	None
Dead insects	Max. 2%
Insect damage	Max. 5%
Rough foreign material	None
Natural foreign material	1 piece /10 Kg
Other foreign material	None
Mould	Max. 1%
Undeveloped shriveled berries	Max.3,0%
Blocked	Max. 2%
Heavy Filth	Max. 1%
Dark berries	Max. 8%
Sugared berries	Max. 2%
Torn <12mm	Max. 3%

Chemical specifications

Grades	Tolerances
Fermentation	None
Moisture	Max 24% (D.F.A. method)
Sulphure	None

Microbiological Specifications

Gradesg	Acc. to TR standard pieces / Kg
TVC	<5x10 ⁴ cfu/ g
E. coli	Negative (in 1 g)
Salmonella	Negative (in 25 g)
Yeast	Max 10 ³ / g
Mould	< 10 ³ / g
Shelf life	12 months
Ingredients	Dried Figs

Table of Calibration

Size	Count per Kg
1	36-40
2	41-45
3	46-50
4	51-55
5	56-60
6	61-65
7	66-70
8	70-80