



<b>1.PRODUCT NAME</b>	Dried fig ( <i>Ficus carica domestica</i> L.). The product obtained by fumigating, sorting (for aflatoxin), sizing, washing, selecting, processing (in different types as lerida, garland etc.) and finally packing dried figs ( <i>Ficus carica domestica</i> L.) is called as "processed dried fig".				
<b>2. INGREDIENTS</b>	Salt (%10-15 in weight) is added to the washing water. No additives is used.				
<b>3.IMPORTANT PRODUCT CHARACTERISTICS</b>	<b>Humidity</b>	< %25			
	<b>Aflatoxin</b>	B1 < 6 ppb B1+B2+G1+G2 < 10 ppb			
	<b>Allergen / GMO</b>	Free from allergen and GMO			
	<b>Pesticides and Heavy Metals</b>	Turkish Food Codex Notification (2004/42)			
		Turkish Food Codex Notification (2002/63)			
	<b>Microbiological Properties</b>	<b>Total Plate Count (kob/g)</b>	1.0x10 <sup>9</sup> Max.		
		<b>Mould (kob/g)</b>	1.0x10 <sup>4</sup> Max.		
		<b>Yeast (kob/g)</b>	1.0x10 <sup>3</sup> Max.		
		<b>E.Coli (/g)</b>	NIL		
		<b>Salmonella (/25g)</b>	NIL		
<b>Physical Properties</b>	<b>Size no</b>		<b>count/kg</b>		
	1. < 40		7. 66 – 70		
	2. 41 – 45		8. 71 – 80		
	3. 46 – 50		9. 81 – 100		
	4. 51 – 55		10. 101-120		
	5. 56 – 60		11. 121 and above.		
	6. 61 – 65		*** Size tolerance : 10 % max		
<b>4. CONSUMING METHOD</b>	By each age group for direct consume or for industrial aims.				
<b>5. SELLING METHOD</b>	Whole sale .				
<b>6. SHELF LIFE</b>	1 year (from production date on)				
<b>7. INFO ON LABEL</b>	Expiry date (best before) Storage conditions (keep in a cool and dry place)				
<b>8. TRANSPORTATION</b>	Truck - Container - Refrigerated Truck or Container (+4°C)				
<b>9. CONSUMER GROUP (that could be damaged)</b>	Diabetes patients.				
<b>10.STORAGE CONDITIONS</b>	Below +5°C. away from direct sunlight.				
<b>11.POTENTIAL MISUSE</b>	Consuming by diabetes patients.				
<b>12. PACKING TYPE</b>	Cardboard box, Carton box (inner), PE bag, Wooden box (Inner), PVC package, cellophane, wax paper, shrink.				
<b>WEIGHT OF EX.CARTON.</b>	<b>WEIGHT OF INTERNAL CARTON</b>				
12 KG.	60X200GR - 48X250 GR- 24X500GR - 4X3KG				
10 KG.	2X5KG - 4X2,5 KG				
9 KG.	6X1,5 KG -				
5 KG.					
<b>13.NUTRITIONAL VALUES ( PER 100 GR )</b>		<b>14. FINAL PRODUCT SPECIFICATIONS ( MAX VALUES PER 1 KG )</b>			
<b>ENERGY</b>	1255,2 kj / 300kcal		<b>EXTRA</b>	<b>FANCY</b>	<b>CHOICE</b>
<b>WATER</b>	16,8 gr	Undeveloped (%)	2	3	10
<b>PROTEIN</b>	3,6 gr	Split, Torn (%)	3	4	—
<b>SUGAR</b>	52,9 gr	Sugared-Visible (%)	—	—	—
<b>CARBONHYDRATE</b>	52,9 gr	Sun Burned (%)	2	3	10
<b>FAT</b>	1,6 gr	Insect Damaged (%)	3	3	3
<b>DIETARY FIBER</b>	12,4 gr	Sour (%)	2	2	2
<b>POTASSIUM</b>	970 mg	Worm-Inside (%)	4	4	4
<b>CALCIUM</b>	250 mg	Black Mould (%)	2	2	3
<b>PHOSPHORUS</b>	89 mg	Foreign Material (%)	0.5	0.5	0.5
<b>MAGNESIUM</b>	80 mg	Insect-Dead (%)	2	2	2
<b>IRON</b>	4.2 mg	Insect-Alive (%)	—	—	—
<b>ZINC</b>	0,7 mg	Humidity (%)	25	25	25
<b>VIT. B1</b>	0.08 mg				
<b>VIT. B6</b>	0.26 mg				