

PRODUCT DETAILS

203109 ORGANIC DRIED FIGS WITH RICE FLOUR

Product description	Specie / Variety
Organic "calabacita" sun-dried figs with rice flour.	<i>Ficus carica bifera</i>
Intended use / Usage recommendations	Country of origin
Suitable to be directly consumed without further preparation. Appropriate to be used as an ingredient for any other preparations, for example: confectionary, sauces, chocolaterie, etc.	Spain

1. Product requirements

Texture / Granulometry:	From 135 to 150 pieces per kg.
	Free of foreing materials according technical possibilities.
Organoleptic features:	Thin skin and mellow pulp. Sweet, fruity and aromatic taste.
	Light brown.
	No foreign odours, no cristalized sugar.

2. Physic - chemical acceptance criteria

Water content (%) ≤	25	
Water activity (Aw) ≤	0,7	
Free fatty acids (%) ≤	n.a.	Physic-chemical criteria set according: UNECE Standards; Commission, Codex Alimentarius documents; Regulation EC 1881/2006 and further modifications; Commission
Aflatoxin B1 (ppb) <	6	Regulation
Sum of aflatoxins B1, B2, G1, G2 (ppb)	10	(EC) 843/2007 and further modifications; Oleander's self control plan based on HACCP and hygiene management
Pesticides multiresidues	< L.D.	principles including BMP.

3. Microbiological acceptance criteria

Total Viable Count (log cfu/g) ≤	4	
Coliforms totals (log cfu/g) ≤	2	
Enterobacteriae (log cfu/g) ≤	2	Microbiological criteria set according Commission Regulation (EC) 2073/2005 and further modifications and Oleander's self control plan based on HACCP and hygiene management principles including BMP.
Eschericia coli (STEC) in 25g	not detected in 25	
Yeasts and moulds (log cfu/g) ≤	3	
Salmonella sp in 25g	not detected in 25g	
Listeria monocytogenes (cfu/g)	<100 cfu/g	

4. Nutritional facts

Ingredients:	Energy, Regulation EU No 1169/2011 (kJ/100g)	1378
Sun-dried figs with rice flour added to improve product's texture.	Energy, Regulation EU No 1169/2011 (kcal/100g)	329
	Fat (g/100g)	0,6
	FA saturated (g/100g)	0,1
	Carbohydrate (g/100g)	78,43
	Sugars (g/100g)	69,9
	Dietary fibre (g/100g)	10
	Protein, crude, N x 625 (g/100g)	2,51
	Salt (g/100g)	0,03

Nutritional values expressed in this datasheet could naturally vary among different lots. Accordingly, this nutritional values comply with the tolerances defined by Regulation EC 1924/2006 for each nutrient.

Data source: According provider technical specifications.

5. Allergen declaration

This product doesn't contain any allergen in its composition.

Table: Allergen content according Regulation (EU) 1169/2011 and further modifications.

Allergens (EC 1169/2011)	Processed in the same line "Product could contain..."	Possible crossed-contamination "Traces could be found..."
Cereals containing gluten	No	No
Crustaceans	No	No
Eggs	No	No
Fish	No	No
Peanuts	No	No
Soybeans	No	No
Milk (incl. milk proteins and lactose)	No	No
Tree nuts	No	No
Celery	No	No
Mustard	No	No
Sesame	No	No
Sulphur dioxide and sulphites	No	No
Lupin and products thereof	No	No
Molluscs	No	No

Additional allergen information:

Allergen declaration is based in HACCP and GMP, as well as our suppliers' allergen declaration. Please, check with us if additional allergen requirements were needed.

6. Packaging

Packaging:	Certified to be in direct contact with foodstuff. Matching requirements of EC 1935/2004 and therefore modifications suitable to be in direct contact with foodstuff.
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Packaging residues of these product must be must be disposed accordingly in force regulation for industrial waste as (extended) producer's responsibility is not applicable. Above label images have only commercial purposes since there could be slight variations in its format or content without prejudicing regulated compulsory information.

8. Transport and storage recommendations

Our products must be transported and stored in dry and cool places, protected from sunlight and kept under 10°C. These conditions may ensure our product remains at the highest quality and safety standards along its lifespan. For best conservation, keep the product enclosed and in its original packaging until its consumption or usage.

9. Statements and declarations

This product proceeds 100% from organic agriculture according to Regulation (EC) 843/2007. Our registration number of organic operator is CT00053EIC.

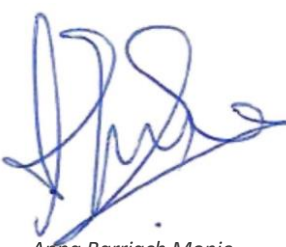
As an organic product it doesn't contain GMOs neither ionizing radiation has been used for its production, according to European Regulations.

This product has not been cultured or transformed in any area where there is a risk of being in contact, or cross-contaminated, with radioactive sources.

Due to production circumstances this product could be manufactured, partially or totally, outside our premises at approved process subcontractors with valid organic certificate.

For the record:


 Irene Ruiz Villar, Quality and
 Food Safety Manager


 Anna Barriach Monje,
 Technical Manager


Alimentos Biológicos Oleander, S.A.

Camí Ample, s/n Bústia 182- 43392 Castellvell del Camp (Tarragona) Spain GLN 8426684300007

Customer or representative acceptance:

Company: _____

Name, Position: _____

Signature, company's stamp

On _____, 202__