



Prunes (dried plums)

Structure

	TENDERIZED (PITTED AND UNPITTED)	NATURAL CONDITION	POTASSIUM SORBATE FREE
Variety	D'Agen		
Appearance	Bright	Opaque	Bright
Flavor	Sweet, typical of the variety, free of strange flavors		
Color	Dark purple to black		
Drying method	Oven dried / Sun dried		
Sizes (unid/lb)	30-40/ 40-50/ 50-60/ 60-70/ 70-80/ 80-90/90-100		

Certifications



Nutritional Information (100g.)

Energy :	113 (kcal)
Proteins :	1.2 (g)
Total fat :	0.2 (g)
Carbohydrates :	29.7 (g)
Sodium :	2 (mg)

Chemical Parameters

	TENDERIZED (PITTED AND UNPITTED)	NATURAL CONDITION	POTASSIUM SORBATE FREE
Potassium sorbate (ppm)	1000 ppm max		
Humidity (%)	28% - 33%	16% - 20%	23% - 26%
Vegetable oil	0.3% - 0.5%		0.3% - 0.5%

Microbiological requirements

Mouldy and yeast :	<1000 UFC/g
E.Coli :	<500 UFC/g
Salmonella :	Absence 50g
Total Aflatoxins :	max.4 ppb
Afloxins B1 :	max.2 ppb

Storage

Store in a clean, cool, dry and ventilated place, avoiding temperature variations. Store away from strong odors and heat sources

Packaging

Primary Packaging: High density polypropylene bag
Final packaging : Carton box
Net weight : 10 kg
Durability : 12 months from production date and stored under recommended conditions

Production Timeline & Availability

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Harvesting and drying		●	●									
Tenderizing and packaging		●	●	●	●	●	●	●	●	●	●	●