

DATA SPECIFICATIONS

dried fruits

Mulberries

Dried fruit



Product description

The dried mulberries are mechanically cleaned by sieves and aspirators, laser and X-ray sorted, sorted, weighted, packed and metal detected.

Packing Details, Shelf-life and storage

Plyethylene bags; on pallets; 12 months; Storage under clean, dry and well ventilated conditions. Best storage at 8°C, max. 60% RH.

Sensoric

Dark yellow to light brown; typical; Could be sticky due to its sugar content during storage period.

Country of Origin

Turkey



MICROBIOLOGICAL STANDARDS

Moulds and Yeasts	max. 10000 cfu/g
Coliforms	max. < 100 cfu/g
E.Coli	max. < 10 cfu/g
Salmonella	negative
Foreign materials	0.1%

PHYSICAL AND CHEMICAL STANDARDS

Moisture	max. 15%
Water activity	max. 0.70
damaged	max. 5%
Dirty	max. 3%
Sulphur dioxide	negative

NUTRITIONAL VALUES

Energy value	360 kcal/ 1506 Kj
Water	9.18 g
Protein	3.36 g
Fat	1.82 g
- of which saturated fat	0.79 g
- monounsaturated fatty acids	0.19 g
- polyunsaturated fatty acids	0.85 g
Sugar	57.96 g
- of which fructose	22.44 g
- of which glucose	21.65 g
- of which sucrose	13.91 g
- of which maltose	0.10 g
- of which lactose	0.10 g
dietary fiber	11.71 g

LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.