

# SFC

## QUALITY MANAGEMENT AND PRODUCT SAFETY SYSTEM

### PRODUCT SPECIFICATION

#### DRIED FIGS - MANIPULATED OR NATURAL

#### 1. PRODUCT DESCRIPTION

The variety of Turkish sun dried figs is *Ficus carica* and called as "Sarilop" .

The origin of this fruit is Aydın which is a certain area in Aegean Region. Because of the climate of this area, figs have thin skin and high honey content which are differentiating characteristics from other varieties.

Sun dried figs are firstly fumigated under vacuum, then after sizing they are selected under UV lights to remove the fruits contaminated by aflatoxin.

In our plant, figs are mechanically washed with salty water, dried in oven, if required, to reach the optimum moisture content, and inspected on tables to remove any foreign material and defects like mouldy, spoilt or damaged. Selected high quality figs are packed into cartons in natural form, or manipulated and packed into different packagings depending on the customer's requests. Finally they are metal detected before release.

Figs contain no other additives. This process takes place under the highest standards of hygiene and good manufacturing practices.

#### 2. SPECIFICATIONS

##### 2.1. Organoleptical Requirements

- 2.1.1. Colour : Typical colour of the variety; yellowish light brown to brown, with some white sugar spots when dried extremely.
- 2.1.2. Flavour : Characteristic of sun dried figs, sweet fruity, free from foreign odours.
- 2.1.3. Texture : Firm in texture, not too soft, not too hard.

##### 2.2. Physical Requirements

2.2.1. Appearance : Wrinkled surface, special shape depending on the manipulation type.

2.2.2. Size :

Size no	Fruit count/kg	Size no	Fruit count/kg
1	35-40	6	61-65
2	41-45	7	66-70
3	46-50	8	71-80
4	51-55	9	81-100
5	56-60	10	101-130

Document Code	FIG-Sp-003	Prepared by	Approved by
Issue Date	16.04.2004	QMSR	Managing Director
Revision No	00	Filiz Artar	Sema Serinken
Page No	1/3		

# SFC

## QUALITY MANAGEMENT AND PRODUCT SAFETY SYSTEM

### PRODUCT SPECIFICATION

<b>DRIED FIGS - MANIPULATED OR NATURAL</b>
--

#### 2.2.3. Defects

<i>In 1 kg sample w/w %</i>	<u>FANCY</u>	
	Target	Max
Sun burns	1,0	2,0
Damaged	4,0	5,0
Sour fruits	2,0	3,0
Inner mould	1,0	2,0
<i>Count / 12,5 kg sample</i>		
Foreign materials like glass, wood, metal, plastic, etc.	0	0
EVM like leaf, straw, etc.	3	5
Embedded stone <5mm	0	1
Free stone	0	0
<i>Count / 1 kg sample</i>		
Living worm / insect	0	0
Dead worm / insect	4	6

### 2.3. Chemical Requirements

2.3.1. Moisture (%) : 24,0 max (DFA method, AOAC 90)

2.3.2. Water activity ( $a_w$ ) : 0,75 max (Aqualab  $a_w$  - meter)

2.3.3. pH value (at 25 °C) : 4,5 - 5,0

2.3.4. Aflatoxin : <2 ppb B1 max, <4 ppb Total max

2.3.5. Pesticides and Heavy Metal Residues: All deliveries conform in every respect to the relevant EEC legislation and the applicable provisions of the country in which the raw material is used.

No genetically modified or irradiated material is used.

### 2.4. Microbiological Requirements

2.4.1. Total Viable Count (cfu/g) : <10<sup>4</sup> (ISO 4833)

2.4.2. Yeasts & Moulds (cfu/g) : <10<sup>4</sup> (ISO 7954)

2.4.3. Coliforms (cfu/g) : <10 (ISO 4832)

2.4.4. E.coli (cfu/g) : <10 (ISO 4832)

Document Code	FIG-Sp-003	Prepared by	Approved by
Issue Date	16.04.2004	QMSR	Managing Director
Revision No	00	Filiz Artar	Sema Serinken
Page No	2/3		

**SFC**  
**QUALITY MANAGEMENT AND PRODUCT SAFETY SYSTEM**  
**PRODUCT SPECIFICATION**

**DRIED FIGS - MANIPULATED OR NATURAL**

**2.5. Nutritional Information**

	<u>unit</u>	<u>Per edible 100 g portion</u>
Energy	Cal	213
Protein	g	3,3
Fat	g	Trace
Carbohydrate	g	52,9
Dietary fibre	g	7,0
Calcium	mg	98
Iron	mg	2,4
Phosphorus	mg	60
Potassium	mg	500
Sodium	mg	87
A (Carotene)	I.U.	62
B1 (Thiamin)	mg	0,08
B2 (Riboflavin)	mg	0,08
Niacin	mg	0,54

**3. PACKAGING**

Manipulated figs are packed in different packagings in different weights according to customer's request.

Figs are then packed into double carton boxes. Cartons are made of recyclable material.

Liners are folded as such to prevent products from contacting to outer carton.

Cartons are clearly marked according to Turkish Standard Regulation (TS 541) and customer's requirements. Net weight is 12,5 kg or differentiates depending on the retail packaging type.

Production and expiry dates are marked on all cartons.

All finished products are passed through a metal detector before release.

**4. STORAGE AND FUMIGATION**

Figs are stored under clean, dry and well ventilated conditions (<15 °C), sheltered from the sun.

Shelf life of figs is 12 months (while in crop year) in original unopened packaging under recommended storage conditions. Container is fumigated just before the shipment with methyl bromide or phostoxin.

Document Code	FIG-Sp-003	Prepared by	Approved by
Issue Date	16.04.2004	QMSR	Managing Director
Revision No	00	Filiz Artar	Sema Serinken
Page No	3/3		