



## Specification Figs General Origin

<b>Article:</b>	Ficus carica
Article description	Figs, dried, general origin
Origin	Turkey, Greece
Productdivisions	The size (no. 1 to 10) of the fruit is based on the numbers of figs per kg. After grading the figs are pressed and packed into various shapes.
<b>Sensoric Requirements:</b>	
Appearance / Look	Light to dark brown, greyish, dull surface
Odour / Smell	Characteristical, normal, un conspicuous
Consistency	Normal, firm to the bite, fleshy, partly fibrous, leathery
Taste	Sweet, faultless
<b>Physical- microbiological Requirements:</b>	
Living vermin	none
Mould	none
Impurities / foreign objects	max. 1 %
Specials	The gallwasp needed for the pollination of the figs may die inside the fruit, but can only be detected by a microscope.
<b>Chemical Requirements:</b>	
Moisture	max. 24 %
Phostoxin	max. 0,05 mg / kg
AW value / water activity	max. 0,75
<b>Microbiological Requirements:</b>	
Total plate count	max. 100.000 cfu/g
Coliforms bacteria	max. 1.000 cfu/g
E. Coli	max. 100 cfu/g
Salmonellae	negativ / 125 g
Yeast and Moulds	max. 10.000 cfu/g
Aflatoxin B1	max. 6 ppb
Aflatoxin B1 + B2 + G1 + G2	max. 10 ppb
Ochratoxin A	max. 8 ppb
<b>Nutrition Facts per 100g:</b>	
Calories	250 kcal. / 1.059 kJ
Fat	1,3 g
of which saturates	0,4 g
Carbohydrates	55 g

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Sugars	55 g
Fibre	12,9 g
Protein	3,5 g
Sodium	40 mg
Calcium	193 mg
Magnesium	70 mg
<b>Storage conditions</b>	Cool and dry
Temperature	cool, 7 – 13 °Celsius
Air moisture	abt. 60 %
General	Fruit should be protected from direct sunrays. Dried figs should be kept– on account of danger by mycotoxine – in dry, well aired premises. Saccharification starts fairly quickly, so that constant controls are necessary – also during the recommended duration of storage.
Specials	As figs are not treated with any additives they are easily infested. Shipments from origin should be fumigated. Biological figs should be shock frosted.
<b>Shelf life</b>	In original packing from delivery 12 months at good storing conditions.
<b>Packaging</b>	Cartons of 10 kg or 12,5 kg net. Content of cartons in vellum paper.
	The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011.
<b>Foodlaw Requirements</b>	According to the EU-law and German food law in the corresponding valid versions.
<b>Allergen declaration</b>	The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II none ingredients with allergenic substances.
<b>Additives and preservatives</b>	none
<b>GMO-status</b>	Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003.
<b>Irradiation-status</b>	Not treated with ionising rays.
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