

FINISHED PRODUCT SPECIFICATION CONVENTIONAL FIG PASTE

PRODUCT DESCRIPTION:

- Fig paste, produced from dried figs, suitable for paste production. After cleaning, washing, dried figs go through mincer-crusher, pass through metal detector and filled into the packages (TS 542).

CLASSES:

- Class, II. Class.

PRODUCTION METHOD:

- After making the first quality control of raw materials, figs are fumigated and taken into the facility. After calibration (if purchased calibrated, they don't go from this step), they are directed to detox machine and through dark room, aflatoxin carrying figs are removed. They pass through further foreign material removal process through open conveyor belts and metal detector, for separation of metals. They are washed with brine (salty water) and their outer dirt are also removed and their external water is removed and they are ready for further processing into packages.

These products pass through slicer and go through mincer-crusher, pass through metal detector and filled into the packages and loaded (if required by customer, they are final fumigated prior to transportation).

CONSUMPTION STYLE:

- Can be directly consumed.

INGREDIENTS:

- Fig, Salt (because of washing brine).

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Sensory Properties	Acceptable parameters	Reference Std.
Taste and Smell (Flavor)	Free from foreign taste and smell and sour taste.	TS 542
Product Appearance	Whole, intact. Clean and free from foreign materials by naked eye.	TS 542
Texture	Don't show extreme dryness	TS 542

Physical Properties	Acceptable parameters	Reference Std.
Defects	Free from any dead, alive insects, dead or alive worm or mites except insect head and Blastophaga Psenes parts.	TS 542
Class Properties	<p>I. Class Fig paste should have natural taste and smell, when cut, cross section has fig honey colour and homogeneous. Number of insect head 13 units/100 g max, invert sugar 50% (m/m) min.</p> <p>II. Sınıf Fig paste should have natural taste and smell, when cut, cross section has fig honey colour and homogeneous. Number of insect head 30 units/100 g max, invert sugar 45% (m/m) min.</p>	TS 542

Chemical Properties	Acceptable parameters	Reference Std.
Moisture	% 26 max. (method: with DFA)	TS 542
Aflatoxin	Aflatoxin B1 6 ppb max Total Aflatoxin 10 ppb max	Turkish Food Codex Regulation of Contaminants

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Microbiological Properties	Acceptable parameters				Reference Std.
	n	c	m	M	
Mold & Yeast	5	2	10 ⁴	10 ⁵	Turkish Food Codex Regulation of Microbiological Criteria
Salmonella	5	0	0/25 g-ml		Turkish Food Codex Regulation of Microbiological Criteria
L. monocytogenes	5	0	0/25 g-ml		Turkish Food Codex Regulation of Microbiological Criteria
Termotolerant Campylobacter spp.	5	0	0/25 g-ml		Turkish Food Codex Regulation of Microbiological Criteria
E. coli 0157	5	0	0/25 g-ml		Turkish Food Codex Regulation of Microbiological Criteria
Coagulase positive Staph.	5	2	10 ²	10 ³	Turkish Food Codex Regulation of Microbiological Criteria
B. cereus	5	2	10 ²	10 ³	Turkish Food Codex Regulation of Microbiological Criteria
Sulphite reducing anaerob	5	2	10 ²	10 ³	Turkish Food Codex Regulation of Microbiological Criteria

Residue Levels (Heavy Metal, Radioactivity, Pesticide, Pharmacological dioxine and PCB)	Acceptable parameters	Reference Std.
Lead	0,1 mg/kg (wet weight) max	Turkish Food Codex Regulation of Contaminants
Cadmium	0,05 mg/kg (wet weight) max	Turkish Food Codex Regulation of Contaminants
Pesticide Residues	Should be suitable with Turkish Food Codex Regulation of Pesticides MRLs	Turkish Food Codex Regulation of Pesticides MRLs

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Allergen Properties	Acceptable parameters	Reference Std.
Allergens	Do not contain allergen	Natura
Presence of allergen in the facility	Packaging apricot (include sulphur) another line	Natura
Allergen use in the same line	Not present	Natura

GMO Properties	Acceptable parameters	Reference Std.
GMO presence	Not a GMO	Natura

PACKAGING INFORMATION:

- **Package Type:** Carton box.
- **Packing Style:** PE Pouch & Carton box.
- **Package Weight:**

- **Mass Tolerance:**

Packaging size (g)		Weight tolerance (%)
< 500		8
500 – 1000		4
> 1001	Processed	> 1001
	Unprocessed and industrial	

In packages of 1000g and less, missing weight tolerance may not be more than 10% of the number in large packages. In these, missing weight may not be more than 10 percent. Packages can be arranged in different weights from 150 g to 12 kg.

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LABEL INFORMATION (FOLIO INFORMATION):

- Producer, Exporter, Importer Name (at least one of them). If present brand name. Turkish Brand,
- Name and number of the standard (TS 542),
- Name of the product (Fig paste),
- Group (Not searched in processed or industrial class),
- Class,
- Party, serial or code number (at least one of them),
- Net weight (at least g or kg),
- Additive (if used),
- If dried natural or artificial (up to request),
- Best Before end,
- Number of small packages within the big package and their weights.

ADDITIONAL LABEL INFORMATION:

- Can be designed according to customer requirements.

CONSUMER GROUP:

- All consumers above 1 year can consume.

COUNTRY OF ORIGIN:

- Turkey.

STORAGE CONDITIONS:

- Should be stored under cool and dry conditions, which would not have undesirable effects on figs. Shouldn't be stored together with bad smelling products.

SHELF LIFE:

- 1 year under ambient conditions.

SHELF LIFE AFTER OPENING THE PACKAGE:

- 1 year under ambient conditions.

TRANSPORTATION CONDITIONS:

- **Vehicle Control:**
Vehicles are checked for pest presence, cleanliness, foreign material presence prior to loading.

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GATHERING
SOURCES
SHARING
QUALITY

- **Loading properties:**

Loaded either with pallets or bulk.

- **Vehicle properties:**

Transportation has been carried out with dry containers for cool and dry weathers (under 15°C)

If the weather conditions are warmer than 15°C Reefer containers are preferred at (0-(+)4 °C)

During cold transportation temperatures are recorded with data logger.

INTENDED USE:

- Products should be consumed within shortest time after opening the package.
After purchasing products should be stored under cold and dry conditions.
Can be used as ingredient for cakes.

UNINTENDED USE:

- It is recommended that not to consume very much (otherwise some problems may arise such as stomach cramps, or diarrhea).

RELATED LEGAL LEGISLATIONS:

- TS 542 Fig paste standard.
- Turkish Food Codex Regulation of Microbiological Criteria.
- Turkish Food Codex Regulation of Contaminants.
- Turkish Food Codex Regulation of Pesticides MRLs.

METAL DETECTOR FINDINGS:

Our products are being metal detected with 1,75mm Fe, 1,75mm Non Fe and 2,5mm SS kits.

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