

## FIG GRANULES (Low Moisture)

### Product Specification

Fig Granules, Low Moisture, are prepared from clean, wholesome figs that have been dried to low moisture, reduced in size to the specified granulation and packed. This product is processed, packaged and shipped in accordance with Current Good Manufacturing Practices and in compliance with the United States Food, Drug and Cosmetic Act of 1938 as amended.

ANALYTICAL	METHOD	RANGE
Particle size	Use of Reference Standard	≤8 Mesh
Moisture (%)	Moisture Analyzer	5% Maximum
Water Activity	Water Activity Meter	<0.70
Color and Appearance	Use of Reference Standard	Light Brown to Dark Brown
Flavor	Use of Reference Standard	Typical, No Off Flavors
Aerobic Plate Count	AOAC Method 990.12	<10,000 cfu/gram
Yeast	AOAC Method 997.02	<5,000 cfu/gram
Mold	AOAC Method 997.02	<5,000 cfu/gram
Total Coliform	AOAC Method 991.14	<10 cfu/gram
E. coli	AOAC Method 991.14	Negative

Ingredients: Dried Figs

Kosher Certificate: Orthodox Union 

Packaging:

35 pound net fill poly lined corrugated box.

Labeling / Coding:

Each container is marked with the product description, lot number, net weight and gross weight. Other customer specific information may be added upon request.

Shelf Life:

24 months from date of manufacture when stored and handled properly.

Storage:

Recommended storage conditions are <60° F. (15,5° C). Product should be stored in original packaging until use. During summer months, it is recommended that all products be shipped and stored under refrigeration to prevent caking.