

ORGANIC FIG GRANULES (Low Moisture)

Product Specification

Organic Fig Granules, Low Moisture, are prepared from clean, wholesome organic 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  Organic Certificate: Washington State Department of Agriculture

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.