

Spec # FGPCO
Alt Spec # DQS0000049
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Supercedes 16-May-19

ORGANIC FIG PIECES

(Low Moisture)

Product Specification

Organic Fig Pieces, Low Moisture is prepared from clean, wholesome organic figs that have been dried to low moisture, reduced in size to the specified granulation, inspected and packed. Date Pieces, Low Moisture are prepared from clean, wholesome dried dates that are mechanically pitted and dried to low moisture, reduced in size to the specified granulation, and packed.

ANALYTICAL	METHOD	RANGE
Particle size	Use of Reference Standard	1/4"
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.