Via al Santuario di Nostra Signora della Guardia 43P - 16162 Genova
Tel 010.7262077 - Fax 010.711568
Web: www.tavi.it - E-mail: tavi@tavi.it

SCHEDA TECNICA: FICHI SECCHI LAYER

1.USED RAW MATERIAL AND PACKAGING

	NAME
RAW MATERIAL	**DRIED FIGS**
PACKAGING MATERIALS	Cartons, Oiled Paper, PP bags, Cellophane, Shrink, Foam Trays, Wooden Box, Pet Box, Tape
OTHER MATERIALS USED	Potassium Sorbate, malic acid, citric acid (used in soft RTE figs)

2.PHYSICAL PROPERTIES	**1st Class**	**2nd Class**	**ANALYSE METHOD**
1. SIZE	1-11	1-11	Scale
2- INSECT HARMED, INFESTED	Max % 16	Max % 20	Physical Analysis
3. FERMENTED	Nil	Nil	Physical Analysis
4. Sun Burned, Torn, Split, Mouldy	Max % 8	Max % 16	Physical Analysis
5. DAMAGED	Max % 4	Max % 8	Physical Analysis
6. EXTRA DRIED	Max % 2	Max % 2	Physical Analysis
7. ALIVE INSECT	Nil	Nil	Magnifying glass
8. DIRTY	Max % 1	Max % 3	U. V. Lamp
9. a) Foreign Material Vegetative	Max % 0.04	Max % 0.08	Physical Analysis
b) Foreign Material Hazardous	Max % 0.01	Max % 0.02	Physical Analysis
10. TOTAL TOLERANCE	Max % 15	Max % 30	Physical Analysis
11. SIZE TOLERANCE	Max % 20	Max % 30	Physical Analysis
12. COLOUR	Beige	Beige to Brown	By eye
13. SMELL	Proper	Proper	Smell
14. Avg. Weight of one berry	7-25g	7-25g	Weighing

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Extraneous Matter: Free from forcing matter and contamination. Finished product is metal detected to the following standards:2 mm Fe, 3 mm non-ferrous ,3mm SS

Size No	**0**	**1**	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**9**	**10**	**11**	**ANALYSE METHOD**
Number of pieces per kg	31-35 pcs/kg	36-40 pcs/kg	41-45 pcs/kg	46-50 pcs/kg	51-55 pcs/kg	56-60 pcs/kg	61-65 pcs/kg	66-70 pcs/kg	71-80 pcs/kg	81-100 pcs/kg	101-120 pcs/kg	121-up pcs/kg	Counting
Avg. weight of one berry (g)	29.5	26.3	23.2	18.8	18.8	17.2	15.8	14.7	12.8	10.7	8.9	7.10	Weighing

3.CHEMICAL SPECIFICATIONS	**ACCEPTANCE**	**TOLERANCE**	**METHOD**
Moisture	Max 25% (35% in soft)	(+/-) 1%	DFA
Sulphur Dioxide	0ppm		Iodimetric
Water Activity (aw)	0.55-0.60	-	rotronic
Aflatoxin	B1: Max 6 ppb Total: Max 10 ppb		

4.MICROBIOLOGICAL PROPERTIES:

Microorganism	**Target (cfu/g)**	**Upper Limit (cfu/g)**
E.Coli	<10	-
T.V.C	$<1 \times 10^5$	$<1 \times 10^6$
Yeast	$<1 \times 10^4$	$<1 \times 10^5$
Mould	$<1 \times 10^4$	$<1 \times 10^5$
Salmonella	Negative (in 25 g)	-

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5. PACKING PROPERTIES

Product Name	Unit Weight for Package	Packaging
Dried Figs	500g, 1kg, 2kg, 2.5kg, 3kg, and 5kg window cartons. 10kg, 12.5kg for bulk cartons	Bulk Packaging :We lay down the white paper inside the cartons and put the selected apricots inside.

6. LABELLING

Labeling is done according to our procedures and buyer's request. On the label, product name,size, class, net weight, type, lot number and best before date must be written.

7. WAREHOUSING & TRANSPORT

Storage must be done in dry and cool warehouses. The transport must be done in container, TIR and closed trucks. If the shipment will be done by container fumigation is done in container. Otherwise prior to dispatch in the warehouse.

8. SHELF LIFE

12 Months after production date, under cold storage.

9. GMO

Dried Figs don't contain Genetically Modified Organisms

10. INGREDIENTS

Dried Figs.

11. ALLERGENS

No allergen

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Valori Nutrizionali

Porzione	100 g	
	Per porzione	**% AR***
Energia	**1096 kJ** 262 kcal	**13%**
Grassi	**0,90g**	**1%**
Grassi Saturi	**0,200g**	**1%**
Carboidrati	**54,80g**	**21%**
Zuccheri	**54,80g**	**61%**
Proteine	**3,00g**	**6%**
Sale	**0,20g**	**3%**

* Assunzioni di riferimento di un adulto medio (8400 kJ / 2000 kcal)