



# Pitted Prunes

## DATA SHEET

### Product Description:

Pitted prunes are made from dehydrated *Prunus domestica* plums, mostly of European origin (D'Agen variety). This process is carried out by sun drying or by an artificial oven drying process, to then be calibrated in our factory. Once calibrated, the pitted prunes are washed and rehydrated, and the stone is removed using specialized machinery. Additionally, potassium sorbate may be added as a preservative as needed, as well as oils depending on the destination or the specific requirements of our clients.

**Variety:** D'Agen

**Appearance** Tiernized. Shinny

Flavor and Aroma: Sweet, typical of the variety, free of strange flavors

**Color:** Dark Purple to Black

**Size:** Pitted 30-40 / 40-50 / 50-60 / 60-70 / 70-80 / 80-90 / 90-100

### Physical

### Structure USDA

### Cat.1 Quality

### Nutritional Information (100 grs):

<b>Energy (kcal)</b>	<b>228,35 kcal</b>
<b>Carbohydrates</b>	<b>54,65 %</b>
<b>Protein</b>	<b>2,10 %</b>
<b>Ash</b>	<b>3,65 %</b>
<b>Total Sugars</b>	<b>26,85 %</b>
<b>Total Dietary Fiber</b>	<b>9,45 %</b>
<b>Total Fat</b>	<b>0,15 %</b>
<b>Cholesterol</b>	<b>0,40 mg/100 g</b>
<b>Calcium</b>	<b>69,97 mg/100 g</b>
<b>Potassium</b>	<b>709,05 mg/100 g</b>
<b>Iron</b>	<b>21,80 mg/ Kg</b>
<b>Sodium</b>	<b>2,85 mg/100 g</b>

**Defects:**

- |                             |                         |
|-----------------------------|-------------------------|
| 1.- Out of Color            | 8.- Insect Damage       |
| 2.- Poor Texture            | 9.- Other Damage        |
| 3.- Apical crack            | 10.- Mold               |
| 4.- Damage to skin or pulp  | 11.- Dirt Attached      |
| 5.- Fermentation            | 12.- Strange Matter     |
| 6.- Scarring (suberisation) | 13.- Insect Infestation |
| 7.- Damage by Color         | 14.- Deduction          |

**% Maximum Tolerance 3.5%****Chemical Parameters:****Humidity Content:** 30-32% + - 1 Pitted**Potassium Sorbate:** German Origin  
Tiernized: maximum 1000ppm

<b>Arsenic:</b>	0.024
<b>Lead:</b>	<0.2
<b>Cadmium:</b>	<.05
<b>Mercury:</b>	<0.005
<b>Oil:</b>	Vegetable Oil
<b>Max Pit:</b>	0.5% maximum

**Microbiological Specifications and Contaminants**

<b>Fungi and Yeast:</b>	<1000 CFU / g
<b>E.Coli:</b>	<500 CFU / g
<b>Salmonella:</b>	Negative in 50 g
<b>Total Aflatoxin:</b>	max.4ppb
<b>Aflatoxin B1:</b>	max.2ppb
<b>Total Ochratoxin:</b>	Not Detected
<b>Qualitative Transgenic:</b>	Not Detected
<b>Coliforms:</b>	Absence
<b>Enter Bacterium:</b>	<10
<b>Listeria Monocytogenes:</b>	Absence
<b>Ion Radiations:</b>	Not used
<b>G.M.O.</b>	Free from G.M.O.



#### Packaging Properties

**Primary Packaging:** Plastic Bag Origin USA

**Secondary Packaging:** Corrugated Cardboard Boxes

**Net weight:** 10kg

**Shelf life:** 12 months stored under recommended conditions

#### Product Labeling

**Labels must contain minimum:**

- Product name
- Producer's Name and Code
- Country of origin
- Category
- Net weight / kg)
- Date Packed
- Expiration date