



Specification Figs Iran, hard

Article:	Ficus carica
Article description	Figs, dried, Iran, hard, minifigs
Origin	Iran
Productdivisions	The Iranian hard figs are assorted according to three facts: Lightness, open and size of the figs.
Sensoric Requirements:	
Appearance / Look	Light brown, off white, dull surface
Odour / Smell	Characteristical, normal, un conspicuous
Consistency	Normal, very firm, leathery
Taste	Sweet, intensive, faultless
Physical- microbiological Requirements:	
Living vermin	none
Mould	none
Impurities / foreign objects	max. 1 %
Specials	The gallwasp needed for the pollination of the figs may die inside the fruit, but can only be detected by a microscope.
Chemical Requirements:	
Moisture	max. 24 %
Phostoxin	max. 0,05 mg / kg
AW value / water activity	max. 0,75
Microbiological Requirements:	
Total plate count	max. 100.000 cfu/g
Coliforms bacteria	max. 1.000 cfu/g
E. Coli	max. 100 cfu/g
Salmonellae	negativ / 125 g
Yeast and Moulds	max. 10.000 cfu/g
Aflatoxin B1	max. 6 ppb
Aflatoxin B1 + B2 + G1 + G2	max. 10 ppb
Ochratoxin A	max. 8 ppb
Nutrition Facts per 100g:	
Calories	250 kcal. / 1.059 kJ
Fat	1,3 g
of which saturates	0,4 g
Carbohydrates	55 g
Sugars	55 g

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G M B H · I M P O R T A G E N T U R

Fibre	12,9 g
Protein	3,5 g
Sodium	40 mg
Calcium	193 mg
Magnesium	70 mg
Storage conditions	Cool and dry
Temperature	cool, 7 – 13 °Celsius
Air moisture	abt. 60 %
General	Fruit should be protected from direct sunrays. Dried figs should be kept– on account of danger by mycotoxine – in dry, well aired premises. Saccharification starts fairly quickly, so that constant controls are necessary – also during the recommended duration of storage.
Shelf life	In original packing from delivery up 12 months at good storing conditions.
Packaging	Cartons of 10 kg net. Content of cartons in polythene bags.
	The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011.
Foodlaw Requirements	According to the EU-law and German food law in the corresponding valid versions.
Allergen declaration	The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II none ingredients with allergenic substances.
Additives and preservatives	none
GMO-status	Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003.
Irradiation-status	Not treated with ionising rays.
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