

	DATA SHEET	Revisión	00
	DEHIDRATED PRUNES	Fecha	16.12.2018
	Elaborado por: Departamento de Calidad		

Product Definition	This product is obtained by natural dry and/or through dehydration process of <i>Prunus domestica</i> , mainly D'Agen, President and Imperial varieties.
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Quality Characteristics	Characteristic	Definition/Content
	Color	Dark blue with some brown tones, uniform color
	Size	Ranges units per one pound
	Moisture	Unpitted prunes: 25 to 30%; Pitted prunes : 28 to 33%

Defects	Characteristic	Definition
	Off color	skin color different from characteristic
	Scar	Lateral opening or scare. It is considered as defect when it exceeds 9,5 mm
	Damaged	Opening or cut where the flesh is triturated, so that it affects the normal appearance of the fruit.
	Suberized	Alteration on the surface of the prune.
	Insect bite	Circular scab produced by the insect bite
	Foreign Matter	Material foreign to the vegetable nature of the raisins, visually detectable
	Fungus	Presence of Micelius which damage is considered when it measures is more than 4,8 mm diameter.

Tolerances of Defects	Characteristic	Tolerance
	Off Color Scar Damaged Suberized Insect bite	10%
	Foreign Matter	Absent
	Mold	3%

* Total Damages and defects: 10% max.

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APROBÓ	Gerente General	16.12.2018



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Package	In a pillowcase of 300 g, 500 g or bulk in corrugated cardboard box of 10 Kg with inner polybags.
Storage	Semi perishable product, requires basic conditions of higiene and storage for optimal conservation: clean fresh, dry place, free of insects and polluting substances, in its original packaging, whitout direct light. Fumigated product free of larvae, insects and/or part of these
Lifetime	12 months from elaboration date
General recommendations	Product not recommended for people with sugar problems.
Ingredients	Dehydrated prunes, potassium sorbate as preservant (900 – 1100 ppm).
Use	Consumption mode as: snack, in bakeries and patisseries
Origin	Chile
Lot	Corresponds to the correlative number that identifies the folder at the time of closing the sale, plus a “/” that indicates the year in which the sale was made.
Date	day / month / year format or according to customer request
Allergens	Product stored in a warehouse that also store nuts, so it may contain traces of these. Product packaged online that only packages dehydrated prunes

Microbiological parameters according to Food Sanitary Regulations Article 173 subsection 14.7	Mold/Yeast	1x 10 ³ ufc/g (each one)
	Coliforms	5x10 ² ufc/g
	Salmonella in 50 g	Absent

Nutritional information	Parameter	100 g	50 g	% VD (*)
	1 portion= 50 g	Energy (Kcal)	240	120
Proteins (g)		2.4	1.2	2.4
Total Fat (g)		0,6	0,3	0,4
Cholesterol (g)		0	0	0
Carbohydrates (g)		63	21.5	10.5
Dietary Fiber (g)		7.1	3.6	14.2
Sodium (mg)		2	1	0
Calcium (mg)		51	25.5	2.6
Ferrum (mg)		2.4	1.2	6.7
Phosphorous (mg)		79	39.5	4.0
Vitamin A(UI)		1987	1,5	19.9
Vitamin B1		0,081	0.040	2.7
Vitamin B2		0.162	0.081	4.8
Vitamin C (mg)		3.3	1.65	2.8

(*) Daily value based on a 2000 kcal diet

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