GRANDLAND FARMS

GRANDLAND FARMS IKE
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PRODUCT SPECIFICATION

Product code	E13.GRL02
Version	1.1
Date	23/09/2023

Product: **DICED GREEK SUN-DRIED FIGS (var. Dottato)**

1 Product description

Product name	Diced Greek sun-dried figs (var. Dottato)
Description	Diced Greek sun-dried figs (var. Dottato), coated with rice flour, piece size 9 × 9 mm.
Raw material / variety	Greek sun-dried figs (Ficus carica L. var. Dottato)
Coating	Rice flour only
Origin	Messini, Messinia, Greece
Producer	GRANDLAND FARMS IKE (Grandland Farms P.C.), Messini, Greece
Intended use	Food production

2 Ingredients and allergens

Ingredients	98% Greek sun-dried Dottato figs (with **sulphur dioxide** as a preservative), 2% rice flour

Allergen (Annex II, Reg. (EU) 1169/2011)	Contains	May contain	Absent
1. Cereals containing gluten	☐	☐	☒
2. Crustaceans	☐	☐	☒
3. Eggs	☐	☐	☒
4. Fish	☐	☐	☒
5. Peanuts	☐	☐	☒
6. Soybeans	☐	☐	☒
7. Milk (including lactose)	☐	☐	☒
8. Tree nuts	☐	☐	☒
9. Celery	☐	☐	☒
10. Mustard	☐	☐	☒
11. Sesame seeds	☐	☐	☒
12. Sulphur dioxide and sulphites (>10 mg/kg)	☒	☐	☐
13. Lupin	☐	☐	☒
14. Molluscs	☐	☐	☒

3 Nutrition

Nutrition declaration	Per 100 g	Per portion
Energy (kJ / kcal)	1124 kJ / 266 kcal	—
Fat (g)	< 0.5	—
of which saturates (g)	< 0.5	—
Carbohydrate (g)	55	—
of which sugars (g)	52	—
Fibre (g)	14	—
Protein (g)	3.1	—
Salt (g)	0.29	—

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4 Organoleptic characteristics

Colour	Whitish-yellow to light brown. Generally uniform in colour; darker specks randomly distributed throughout the pieces are natural.
Flavour	Characteristic sweet fig flavour, free from objectionable flavours (e.g. fermented, sour, bitter).
Odour	Characteristic of sun-dried figs, free from any objectionable odours and taints. A slight SO_2 odour is not considered abnormal.
Texture	Soft and pliable; pieces free-flowing and separate, evenly coated with rice flour, not sticky or clumped.

5 Physical and chemical

Parameter	Unit	Specification
Piece size	mm	9 × 9
Size deviation	% by weight	≤ 20
Moisture	%	20–24
Water activity	aw	0.65–0.70
Sulphur dioxide (SO_2)	mg/kg	< 1200 (Monier-Williams method)

Lower aw values (0.58–0.63) on customer request.

6 Defects, foreign matter and metal detection

Parameter	Unit	Specification
Discoloured pieces	pcs/kg	≤ 10
Live insects	—	None
Mouldy pieces	pcs/kg	≤ 3
Wet pieces	pcs/10 kg	≤ 3
Foreign materials	pcs/10 kg	≤ 3
Stones	pcs/1,000 kg	≤ 1
Metal detector: ferrous (Fe)	Ø mm	1.5
Metal detector: non-ferrous (Non-Fe)	Ø mm	2.0
Metal detector: stainless steel (SS)	Ø mm	3.0

7 Microbiology

Parameter	Unit	Specification	Method
Total mesophilic flora	cfu/g	< 200	ISO 4833-1:2013
Yeasts and moulds	cfu/g	< 100	ISO 21527-2:2008
Total coliforms	cfu/g	< 10	ISO 4832:2006
Escherichia coli	cfu/g	< 10	ISO 16649-2:2001
Staphylococcus aureus	cfu/g	< 100	ISO 6888-1:2021/Amd 1:2023
Salmonella spp.	/25 g	Absent	ISO 6579-1:2017

8 Mycotoxins, pesticides and contaminants

Parameter	Specification	Latest analysis	Method
Pesticide residues	< RL (0.01 mg/kg)	All < RL	LC-MS/MS & GC-MS/MS (E_XM113&114)
Ochratoxin A	< 8 µg/kg	< RL (1.0 µg/kg)	HPLC-FLD (E_XM001)
Aflatoxins	B1: < 6 µg/kg Sum of B1, B2, G1, G2: < 10 µg/kg	B1, B2, G1, G2: < RL Sum: < RL (0.6 µg/kg)	HPLC-FLD (E_XM002)

This product complies with Regulation (EU) 2023/915, as amended, on maximum levels for contaminants in food, and with Regulation (EC) 396/2005 on pesticide residues. RL: reporting limit of the method (= limit of quantification).

Other contaminants	Residues (hormones, dioxins, antibiotics, heavy metals) within legal limits

Certificate of analysis	Available on request. A CoA states the product description, lot number, date of production, moisture and internal quality results. Microbiological tests are not run on every order unless requested in the purchase order or contract; additional tests may add lead time and cost.

9 Packaging and distribution

Corrugated cases	10 and 12.5 kg polyethylene-lined corrugated cases
Bags	1, 5 or 10 kg PA/PE bags suitable for food, packed in a modified nitrogen atmosphere
Case labelling	Each case is marked with the product name, producer, net weight, lot number, ingredients and date of production.
Distribution	Sea transport in containers or road transport

10 Shelf life, storage and suitability

Shelf life	At least 12 months from the date of production, in a dry, cool place, preferably refrigerated.
Storage conditions	Dry, cool place, away from insects, contaminants, dust, odours and chemicals. Temperature < 16 °C, relative humidity < 65%.
GMO	Not genetically modified. Complies with Greek and EU legislation; no special labelling required.
Consumer groups	Suitable for vegetarians and vegans

Prepared by: Quality Assurance Manager	Approved by: General Manager
Name · Signature · Stamp	Name · Signature · Stamp

Version 1.1 supersedes version 1.0.