GRANDLAND FARMS

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PRODUCT SPECIFICATION

Product code	E13.GRL03
Version	2.1
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Product: **GREEK SUN-DRIED FIG PASTE (var. Dottato)**

1 Product description

Product name	Greek sun-dried fig paste (var. Dottato)
Description	Fig paste made from 100% Greek sun-dried figs (var. Dottato), containing the natural fig seeds.
Raw material / variety	Greek sun-dried figs (Ficus carica L. var. Dottato)
Origin	Messini, Messinia, Greece
Producer	GRANDLAND FARMS IKE (Grandland Farms P.C.), Messini, Greece
Intended use	Food production

2 Ingredients and allergens

Ingredients	100% Greek sun-dried Dottato figs (with **sulphur dioxide** as a preservative)

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)	1117 kJ / 265 kcal	—
Fat (g)	< 0.5	—
of which saturates (g)	< 0.5	—
Carbohydrate (g)	55	—
of which sugars (g)	53	—
Fibre (g)	14	—
Protein (g)	3.0	—
Salt (g)	0.30	—

4 Organoleptic characteristics

Colour	Light brown to brown, uniform.
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, homogeneous and mouldable paste containing the natural fig seeds. Firmness can be adjusted to customer specification.

5 Physical and chemical

Parameter	Unit	Specification
Moisture	%	20–24
Water activity	aw	0.65–0.70
Sulphur dioxide (SO_2)	mg/kg	< 1200 (Monier-Williams method)
pH	—	4.3 (typical)
Soluble solids	°Brix	≥ 60

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

6 Defects, foreign matter and metal detection

Parameter	Unit	Specification
Live insects	—	None
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	< 500	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, vacuum packed
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 2.1 supersedes version 2.0.