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**LIGHT VALLEY PRUNES SPECIFICATIONS**  
Un-Pitted Prunes

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PRODUCT PROCESSED UNDER CONTROLLED SORBATE APPLICATION AND METALS DETECTOR.  
HACCP AND BRC CERTIFICATED PLANT

**INGREDIENTS** Chilean Prunes, water and Potassium Sorbate

**SENSORIAL REQUIREMENTS**

Appearance	Tenderized, un-pitted fruit
Colour	Uniform, black to brown
Taste and smell	Sweet, typical

**PHYSICO-CHEMICAL REQUIREMENTS**

Moisture	32 +/- 1 % DFA method
Preservative	
Potassium Sorbate	500 – 1,000 mg/kg

**MICROBIOLOGICAL STANDARDS**

Coliforms	1,000 cfu/g max
E.coli	20 cfu/g max
Yeasts	1,000 cfu/g max
Moulds	10,000 cfu/g max

**SHELF LIFE :** 12 months

**PACKING :** Carton with polyethylene liner 10kg.

**STORAGE**

Products must be stored in dry and ventilated rooms in cool (45 to 70 F) and dry place (50 to 60% RH), without direct access of sunrays and apart from product, which could affect quality of the product by smell. Storage place must not be infected with vermin.