



LIGHT VALLEY PRUNES SPECIFICATIONS
Pitted Prunes
FADEI

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

INGREDIENTS Chilean Prunes, water and Potassium Sorbate

SENSORIAL REQUIREMENTS

Appearance	Tenderized, 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.