	RATH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805	**Product Specification**	
Origin	USA	**Date of issue**	19.10.2019
Product Code(s)	DF1501-DF1503	**Supersedes**	18.7.2018
Product	PRUNES PITTED	**Page 1 of 5**	

Product Description:

USA pitted prunes are derived from the fruit of the Plum 'D'Agen *Prunus domestica,* also known as the "French Prune". Ripe plums are harvested, washed, dried and preserved to produce prunes.

Organoleptic properties:

Colour Bright reddish brown to black
Odour typical of prunes, free from offending odours
Taste sweet free from offending flavours

Physical /Grade Parameters:

Product	Ingredients	Tolerances	size
Prune 30/40	- Plums - Potassium sorbate 250-1000ppm *potassium sorbate level can be varied depending on customer requirements *only applies to prunes with a moisture content greater than 25%	- Pit tolerance 0.5% max - Live insect 0% - Mould 0% - Moisture: Non-sorbated prunes 23-25% Sorbated prunes 27-32%	30-40 prunes per pound
Prune 40/50			40-50 prunes per pound

Microbial Parameters:

Parameters	Quality Standard.
Salmonella	Absent in 25g
Coliforms	<100MPN/g
E. Coli	<3MPN/g
Total Plate count	<10,000cfu/g
Yeast and Mould	<1000cfu/g

Chemical Parameters:

As per limits derived from the Australia New Zealand Food Standards Code – Standard 1.4.2 – Maximum Residue Limits (Australia Only).

Nutrition Information

Servings per package: 100.00

Serving size: 100.00 g

	Average Quantity per Serving	Average Quantity per 100 g
Energy	696 kJ	696 kJ
Protein	2.3 g	2.3 g
Fat, total	0.4 g	0.4 g
- saturated	0.1 g	0.1 g
Carbohydrate	32.5 g	32.5 g
- sugars	31.0 g	31.0 g
Sodium	7 mg	7 mg

Nutritional Information:

Nutritional information is to be used as an average representative example only.

Shelf Life:

Product shelf life is 12 months when stored under the correct conditions.

Storage and Handling:

Product should be stored in refrigerated conditions (<7.5°C) with a maximum relative humidity of 50-60%. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.

Allergen	**Present in Product YES / NO**
Cereals containing gluten & their products (wheat,rye,barley,oats,spelt)	No
Crustacean & Crustacea products	No
Egg & egg products	No
Fish & Fish Products (including molluscs w/out shells & fish oils)	No
Lupin & Lupin products	No
Milk & Milk products	No
Peanuts & Peanut Products	No
Sesame Seeds & sesame products	No
Soy & soybean products	No
Tree nuts & tree nut products	No
Sulphites, present in ingredients, additives or processing aids*	No

Packaging/Weight:

Packaging weights vary depending on customer requirements.

Intended Use:

Food supplied as an ingredient for use in further manufacturing and processing.

Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.

Coding:

To comply with Commonwealth of Australia Regulations (food Standards Code, Quarantine, Department of Primary Industry), all external packaging will be labelled with:-

1. Product Name
2. Batch code or lot number (if coded, interpretation must be supplied.)
3. Production and Best before date

4. Net weight
5. Country of Origin

General Requirements:

1. Products must meet all Australian legal importation requirements outlined in the '*Imported Food Control Act 1992'* and '*Imported Food Control Regulations 1993'.*
2. Product must meet all requirements outlined in the *'Food Standards Code*' (FSANZ), (as relevant at the time of consignment supply).
3. Product shall have been manufactured, packaged, stored and shipped in accordance with good manufacturing practices based on the provisions of the Commonwealth of Australia Food and Drug Regulations (including amendments).
4. Material must arrive in a sanitary and undamaged condition.
5. Acceptance of shipment shall be dependent on conformance to this specification and contract terms.
6. Suppliers manufacturing facilities are subject to periodic inspection. Failure to allow such inspection may result in cancellation of contracts.

Restrictions:

1. Where poly bags are the primary container, no twist ties, rubber bands or other similar bag sealing devices will be permitted unless agreed.
2. Where corrugated boxes are utilised, all seams must be glued, not stapled.
3. Where jute, woven polypropylene (or similar) or multi-walled bags are used, seams are to be neatly sewn. Binder wire, wire or plastic fasteners, clips or staples must not be used.
4. All packaging must be of an approved food grade.
5. Damaged or dirty containers may be rejected if in the opinion of our receiving department such condition is likely to contaminate the contents.

Conditions of Supply:

Supply of product to Rath & Co-Trading Pty Ltd is subject to compliance with this specification, the Rath & Co-Trading Pty Ltd Standard Conditions of Supply, Purchase Contract and any other specified requirements.

Suppliers Authorisation:

The supplier of this product to Rath & Co-Trading Pty Ltd hereby agrees to supply in compliance with this product specification.

SUPPLIER: _____

NAME (POSITION): _____

SIGNATURE: _____

DATE: _____