

DRIED FIGS SPECIFICATION

PRODUCT: SWEET FIGS

1) General Description:

Iranian dried figs, particularly those from the sun-soaked orchards of Fars Province, are a nutrient-dense snack with a sweet, honey-like flavor. Naturally dried to preserve their taste and nutritional value, these figs are rich in dietary fiber, aiding in digestive health. They also provide essential minerals such as potassium and calcium.

2) Appearance

Dried Fig Grade 101 AAA Size: Diameter > 24 mm Shape: 90-99% open mouth	Dried Fig Grade AA Size: Diameter > 21mm Shape: 90% closed mouth
Dried Fig Grade 101 AA Size: 24 mm > Diameter > 21 mm Shape: 80-90% open mouth	Dried Fig Grade A Size: 21mm > Diameter > 18mm Shape: 95% closed mouth
Dried Fig Grade 101 A Size: 21 mm > Diameter > 18 mm Shape: 60-80% open mouth	Dried Fig Grade B Size: 18mm > Diameter Shape: 100% closed mouth

3) Sensorial Requirements:

- a) Color: Cream, Yellow, Light Brown
- b) Odor: Typical
- c) Texture: Typical
- d) Taste: Free of any off-taste

4) Fumigation with Phosphine (PH₃)

Dosage and Duration: The specific dosage and duration of fumigation depend on the temperature at which the goods are stored:

At 16°C to 25°C:

Dosage: 2 grams of PH₃ per cubic meter

Duration: 4 days

Above 25°C:

Dosage: 2 grams of PH₃ per cubic meter

Duration: 3 days

5) Chemical Requirements: None

6) Physical Requirements:

a) Discoloration	2 %
b) Worm eggs, filth and cocoon	0.5 %
c) Damaged Tom	None
d) Insect Damage	1 %
e) Foreign material (max)	0.05 %
f) Foreign material (dangerous)	None
g) Living insect, worm and mites	None
h) Dirt	1 %
i) Speckles	1 %
j) Worm	0.5 %
k) Hail Marks	2 %
l) Sunburn	3 %
m) Knife Damage	None
n) Fermentation	None
o) Pieces	0.25 %

7) Microbiological Requirements:

a) TABC (Total Aerobic Bacterial Count) / g. max.:	10,000
b) Yeast and Mold / g. max.:	500
c) Coliform, max.:	10
d) E. Coli, max.:	Negative
e) Salmonella /25 g. max.:	Negative

8) Storage Conditions:

The goods should be stored at a maximum temperature of 20°C with a relative humidity of no more than 50-60%.

9) Shelf Life:

The goods can be stored for up to one year under the recommended storage conditions.

10) Packaging:

The goods can be packed in 10 kg Vacuum Pack.

11) Metal Detection:

All products are metal detected.

Ferrous: 2.0 mm; Non-Ferrous: 2.5 mm; Stainless Steel: 3.0 mm

NUTRITIONAL VALUES OF DRIED FIGS

Nutritional Information (per 40g Edible Portion)	
Energy Value	
Energy (kcal)	80
Energy (kJ)	339
Macronutrients	
Protein (g)	1.7
Phenylalanine (g)	0.08
Fat (g)	
Saturated Fatty Acids (g)	0.16
Monounsaturated Fatty Acids (g)	0.04
Polyunsaturated Fatty Acids (g)	0.12
Cholesterol (mg)	0.04
Carbohydrates (g)	0
Mono-/Disaccharides (g)	16
Polysaccharides (g)	14.4
Fiber (g)	0
Water (g)	2.9
Minerals (g)	
Total Minerals	13.6
Sodium (mg)	1.2
Potassium (mg)	3.6
Calcium (mg)	455.6
Magnesium (mg)	27.2
Phosphate (mg)	16.8
Iron (mg)	38
Zinc (mg)	1.36
Copper (mg)	0.12
Selenium (µg)	0.28
Fluoride (µg)	1.6
Iodine (µg)	16.8
Vitamins	
Vitamin A (µg)	0.92
Carotene (µg)	0
Vitamin D (µg)	1150.4
Vitamin E (mg)	0
Vitamin B1 (Thiamine)	0.12
Vitamin B2 (Riboflavin)	Sp
Vitamin B6 (Pyridoxine)	0.04
Vitamin B-12 (µg)	0.08
Folic Acid (µg)	0
Vitamin C (mg)	1.6
	3.6