



SPECIFICATIONS OF DEHYDRATED PRUNES D'AGEN

IT DATES: 20/07/2016. -

1.-DEFINITION

To be a fruit of Prunus Doméstica, entire, free of peduncles and dehydrated with appropriate technological processes. The dry plum it should be of the variety D'Agen or similar whose characteristics are pulpous and of little stone. The dry plums marketed as of Export they will have the characteristics of these specifications.

2. - GENERAL CHARACTERISTICS

a) Names
Dry prunes

b) Use
Dry prunes for Export

3. - SANITY

The Product will present characteristic of having been prepared with mature, healthy, clean fruits, with or without stone, free of peduncles, earth, parasite, waste of animales, vegetables or insects. To be exempt of matters extraneous, pesticides or other toxic and not sugary substances.

4. -ORGANOLEPTICS CHARACTERISTICS

a) Colour
It will present skin of opaque coloration to brilliant and pulp with chesnut coloration .

b) Taste Odour
Characteristic of the dry fruit

c) Texture
It will present firm aspect and pulpous but don't last.

d) Aspect
They will be presented whole without courts, without exposed stone.



5. - CHEMICAL PHYSICAL CHARACTERISTICS

a) Humidity

American type in their different containers Maximum 23%

Tenderized in their different containers Maximum 32% (with sorbato of potassium)

Pitted in their different containers Maximum 33% (with sorbato of potassium)

b) Mensuration Type: For electric conductivity according to instrument of the University of California

c) Gauge: In Units for pound

30/40; 40/50; 50/60; 60/70; 70/80; 80/90; 90/100; 100/120 and 120/144. -

6. - CHARACTERISTIC OF PRESENTATION / TOLERATION OF DEFECTS

a) Definition of Defects

1) Pollured

Prunes presenting indications of fermentation or deteriorated by attacks of microorganisms inappropriate for the industrialization.

2) Routes Damages

Prunes presenting courts suffered by diferent causes, other lesions without stoned exhibition.

3) Prunes outside of specifications

Prunes presenting dimensions outside of caliber

4) Stains

Prunes presenting stains total or partially

5) Inappropriate coloration

Colorless prunes or with coloration skin ,so much of like or pulp.

6) Weak skin

Prunes that he/she is destroyed the skin with a small pressure of the fingers.

7) Exposed stone

Prunes presenting total or partially visible stone.

8) You injure healed healthy

Prunes that were injured during their process or that they had those lesions healed before the operation of the dehydrated. Thess lesions they should be considered according to their size and classified as it continues:

a) diameter Lesions > 2,0 mm

b) diameter Lesions <= 2,0 mm



9) General defects

Presence of innocuous strange matters (leaves, pedúnculos etc.) or other defects here not mentioned but that they can commit the industrialization or the final process.

10) Sugary

Plums presenting you sugary total or parcialiti in their interior as exterior presenting accumulation of glasses of sugar of the fruit in the pulp or in their skin in visible form.

TOLERANCE OF DEFECTS

MAXIMUM TOLERANCE

%

Polluted	0,0%
Cut or lesions	4,0%
Plums outside of caliber	3,0%
Sugary	2,0%
Coloration inappropriate	3,0%
Hard	2,0%
Soft	1,0%
Exposed stone	1,0%

Injure healed

Diameter <= 2,0 mm	8,0%
Diameter > 2,0 mm	3,0%
Total of lesions	8,0%
General defects	1,0%
Total of Defects	20,0%



7. – MYCROBIOLOGICAL CHARACTERISTICS

It will be exempt of mushrooms, microorganisms and causing microorganisms of deterioration of the product that indicate inadequate manipulation.

8. - SAMPLING

a) General norms

1. - the sampling will be made among 1 to 3 days like maximum previous to its office from cellar.
- 2.-It will be made by laboratory boss or person trained for this end that the laboratory boss designates.
3. - A double sample will be left with V°B° of the sampler, kept under good conditions as for temperature and humidity during a minimum term of 8 months before being destroyed.

b) Sampling Plane

It will be qualified as lot the quantity that corresponds to 1 client's shipment. An unit corresponds to the used embalage (box, sack etc.) The quantity of units to be sampled will go according to the size of the lot.

Quantity of units to sampling:

Square root of $N/2 + 1$ where N corresponds to the number of units of the Lot.

If the square root gave a fraction as a result it will be rounded the one immediately superior number.

He/she will retire 1% of the weight of each unit approximately combined sampled. All the samples retreats he/she will mix and the final sampling will be made on 2 kgs of samples. The sampling won't only be made in the surface.

Sampling example

For a Lot of 1000 boxes

Square root of $N/2 + 1 = 16,8$; i owe sample 17 boxes



9. - OTHER EVENTUALITIES

ANY OTHER DEFECT THAT COMMITS THE QUALITY OF THE PRODUCT AND THAT THEY DON'T FIGURE IN THIS NORM,IT BE TO OBSERVED AS SUCH FOR A LATER EVALUATION OR THE CONTROL OF QUALITY WILL DECIDE ON ITS POSSIBLE REJECTION LIKE CAPABLE SHIPMENT FOR EXPORT.

9. - ELABORATION

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