

Artikelnummer: MEDJO_013 Medjool Medium delight | 1 kg

Version: 1.0

All the process, Growing, Packaging, and Marketing is under the inspection of PPIS – Plant Protection and Inspection Service – Agriculture ministry of Israel

1. Origin - Israel

2. Maturity: The fruit must be picked at the correct maturity as defined by standard practices. The fruit must be fully developed, semi - firm with a moist (soft) texture and sweet flavor typical of the variety and free from any taints or odors.

Moisture content 22 – 28%

3. Quality Parameters:

BRC (HACCP) and GlobalGAP

Pesticide residue - According to EC Standard and Codex Alimentarius

Chemical additives - 0%

Chemical preservative - 0%

**** Critical Defect -No tolerance**

Presence of live insects, Presence of decayed or moldy or fermented fruit

**** Major Defect's Tolerance % by count**

Damage by insect or mites or the physical remains of their feeding (frass) 4%

Immature or unpalliated fruit 2%

Dry rubbery or hard fruit 4%

**** Minor Defects**

Blemish, crushed fruit, mechanical damage 3%

Sugar crystallization 3%

4.

ITEM	NAME	CARTON/BRAND	CARTON NET WEIGHT IN KG	MIN WEIGHT IN GRAMS FOR UNIT	MAX WEIGHT IN GRAMS FOR UNIT	AVERAGE WEIGHT IN GRAMS FOR UNIT	TOLARANCE DIV. FROM AVERAGE WEIGHT FOR UNIT IN GRAMS +	PERCENTGE OF LOSS SKIN
30154100008	Medjool Large Choice 1KG	MP Orange	8	18	23	20.5	0.5	UP TO 20%

5. Average Nutritional Values (per 100g)

Energy: 277Kcal

Protein: 1.8g

Carbohydrate: 75g

Of which sugars: 66g

Dietary fiber: 7g

Fat: 0.2g

Iron: 0.9mg

Calcium: 64mg

Magnesium: 54mg

Sodium: 0mg

Potassium: 696mg

7. Microbiological Standards:

Test	Target	Action	Reject
Yeasts	$<10^3$	10^3 - 10^5	10^5
Moulds	$<10^3$	10^3 - 10^4	10^4
Coli forms	$<10^2$	10^2 - 10^3	10^3
Salmonella	Absent 25g		Present 25g
TVC	$<10^5$		$>10^5$