



where food and health intersect

DRIED FRUIT BARS - TECHNICAL SHEET

PRODUCTION PROCESS **HACCP and Kosher Certified**

1. Raw material input
2. Analysis of humidity and organoleptic characteristics of raw material
3. Mechanical separation of raw material
4. 1st grinding
5. 2nd grinding
6. Cooling
7. Extrusion
8. Cutting
9. Primary Packing
10. Secondary Packing

PRODUCT TECHNICAL CHARACTERISTICS

Physical Description: 100% Natural Dried Fruit Bar, no sugar added, without additives, nor preservatives for direct consumption

Sensory Characteristics:

1. Appearance: Rough Surface
2. Color: Distinctive of dried fruit
3. Odor: Distinctive of fruit
4. Consistence: half-hard
5. Taste: Distinctive of each fruit

Microbiological Characteristics:

1. Total Mesophylls Count CFU/GR: Max 10.000
2. Total Coliforms Count (MPN) Gr or MI : <3
3. Fecal Coliforms (MPN) GR or MI: <3
4. Molds and Yeast Count CFU 7 Gr or MI: Max 300



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**Physicochemical
Characteristics:**

Humidity: 18-20%
Ash: 3.87%
Calories: 50-70
Carbohydrate: 13-17g
Fiber: Less than 1g
Protein: 1g
Fat: 0g

How Supplied:

20 grams fruit bar with 12 units into a display box and 4 display boxes or 48 units bulk into a master box.

Flavors:

Pineapple, Mango, Baby Banana and Fruit Mix
(pineapple, baby banana, mango and golden berry)

Shell-life:

1 year

Storing Conditions:

After opening the package, consume the product in the shortest possible time; keep the product under room temperature; do not store the dried fruits bars near to foods expelling strong odors; store the product on pallets, far from the walls; clear fruits are prone to oxidize over the time, and therefore, require always cool and dry storing conditions and tightly closed containers.

Preservatives:

None

Colorants:

None

Use and applications:

Ready-to-eat product as snack, alone or mixed with other dried fruits, cereals or granolas

Prospective consumers:

Sports people, Fitness people, children and families

QUALITY CONTROL

PRIME FOODS S.A.S. has available services of AGQ food analytical laboratory, which conducts microbiological sampling on a monthly basis to check out the quality of products manufactured by Prime Foods. Also, SGS has certified our production processes.