



4/10/2019

Medjool Item- specification

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. Temperature Control

Optimal for long storage at –18°C.

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

6. 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