



Goodvalley

Dried Fruits – Colchagua – Chile

Unpitted Prune

SPECIFICATION SHEET

VARIETY	European Prune		
TRACEABILITY	100% own crops and processes		
FRUIT CONDITION	Dried Plum (Prune), tenderized, with pit/stone		
DRYING METHOD	Oven Dried/Sun Dried		
CROPS AND FACTORY LOCATION	Colchagua Valley, Chile		
SIZES	30/40 60/70 90/100	40/50 70/80 100/120	50/60 80/90

NUTRITIONAL INFORMATION (EVERY 100 G)

CALORIES 230 (KCAL)	TOTAL FAT 0.3 (G)	CHOLESTEROL 0 (MG)
TRANS FAT 0 (G)	PROTEINS 3.1 (G)	DIETARY FIBER 7.8 (G)
CARBOHYDRATES 65 (G)	SODIUM 0 (MG)	POTASSIUM 190 (MG)

BIOCHEMICAL CHARACTERISTICS*

POTASSIUM SORBATE (PPM)	400-1000
MOISTURE (%)	28-34
OIL	Vegetable or without oil




*May vary according to customer requirements

STORAGE

GUARANTEED SHELF LIFE*	12 months from production date
STORAGE CONDITIONS	7°C ±3° and 55% ±5% H°

*May vary according to customer requirements

PACKAGING **

	CARTON BOX	RETAIL CANISTER	RETAIL DOYPACK
Description	Carton box with polyethylene blue bag inside	Plastic or polipaper canister (impervious), with internal plastic seal, and external thermoformed plastic cover	Resealable plastic doypack (stand alone)
Quantity	10 kg o 5 kg	500 g or 250 g	1000 g, 500 g, 250 g
Design	Goodvalley or customer design.	Goodvalley or customer design.	Goodvalley or customer design.
Packaging			

**May vary according to customer requirements

PRODUCTION TIMELINE



CERTIFICATIONS

