



TERRAÍDA

Roots from the valley



Data Sheet

Product:
Dried Plum
Tenderized or Natural Conditions

Variety:
D'Agen

Origin:
 Chile

Product

Dried Plum (Sun or Oven). Natural Conditions or Tenderized (Pitted or Unpitted)

Composition and Structure

Food Additive:

500 – 1200 ppm
(potassium sorbate)

Treatment:

Vegetable oil or
without oil

Appearance:

Characteristic

Sizes:

Ex 30/40 – Ex 40/50 – Ex 50/60
– Ex 60/70 – Ex 70/80 – Ex 80/90
– Ex 90/100 – Ex 100–120

Composition:

Moisture 26 – 34%

Flavour and taste:

Characteristic, sweet,
no odor or rancidity

Physical & Chemical Composition

Color:

Typical chilean plum

Flavor and Odor:

Characteristic Fruity

Texture:

Normal, Pitted and Unpitted

Microbiological Specification

Mold:

< 1.000 UFC/g

Salmonella:

0% en 25 g.

Levaduras:

< 1.000 UFC/g

S. aureus:

< 3 UFC/g

E.Coli:

< 3 UFC/g

Our Products are:

GMO free
Suitable for vegetarians
Suitable for vegans

Nutritional Information (100g)

Calories:

654 gr

Saturated Fat:

6,1 gr

Polyunsaturated fat:

47,2 gr

Proteins:

15,2 gr

Trans Fat:

0 gr

Cholesterol:

0 mg

Total Fat:

65,2 gr

Monounsaturated fat:

8,9 gr

Carbohydrates:

13,7 gr

Sodium:

2 mg

Guaranteed Shelf life:

12 Months

Storage condition:

Store unopened with temperatures
between 5°C–15°C and Relative
Humidity of 55%–65%

Availability

Harvest:

February

Process and Sizing:

March to June

Availability:

From June

Packing and Export

Container 20":

10,000 Kgs: 1.000 boxes per container

Container 40":

20,000 Kgs: 2.000 boxes per container

Sales format:

Sealed bag of 10 Kgs in Cardboard box



www.terraida.com

