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Standard Specification For Iranian Dried Figs

"QUALITY EXCEEDS REPUTATION"



Specification:

Grade	AAA	AA	A
Quality	Excellent	Very Good	Good
Size(mm)	Upper 25.5	21-22.5	18-19-20
Open Mouth	25%	10% Min	10% Mine
Color	Yellow and brown	yellow and brown	yellow and brown
Brown & Dark color	25%	25% Max	25%Max



Estahban Dried Figs:

Product	Estahban Dried Figs
HS Code	08042010
Origin	Iran
Color	White and Yellow
Packing	Carton
Weight	10 Kg
Moisture	10%
Size	14-24



Crop Year: 2024

Scope:

This standard applies to the figs dried from ripe fruits of cultivars grown from ficus carica domestica L.

and intended for direct consumption. It does not apply to dried figs intended for processing.

which have been suitably

treated or processed and which are offered for direct consumption.

in bulk containers and which are intended for repacking into consumer size containers or for direct sale to consumers.

Brands Coverage of This Specification:

Private label (Customer 's Brand)



Intended End Use:

Suitable for which groups/Unsuitable for which groups:

- Young under five years. Suitable from two years and upwards.
- Elderly over sixty-five years: Suitable
- Pregnant women: Suitable
- Those with immune deficiency: Suitable
- Diabetics: Should avoid eating dried fruits due to high sugar contact.
- Normal population: Suitable



General Product Description:

Fig is a plant indigenous to western Asia, having been under cultivation in Iran for millennia. Fig has a tasty, nutritious and energy booster fruit consumed fresh or dry to the characteristics of Armeniaca vulgria Lam. (Prunus armeniaca L). processed in an appropriate manner into a form of marketable dried fig with or without coating with suitable optional ingredients:

The dried grapes or figs:

- The dried figs shall have a moisture content of not greater than 26 per cent unless treated with suitable preservatives in accordance with the legislation of the importing country, in which case the moisture content should not exceed 30 per cent .
- Shall be properly cleaned, wheather washed or unwashed.
- Shall be stemmed except for the fom of cluster figs.
- Shall be reduced in moisture to a level that will assure preservation of the product.



Nutritional Information:

Nutrition of dried figs is an important topic in the field of nutrition and health. Dried figs are a product of drying figs into a compact and long-lasting form, which is consumed as a dried fruit. Dried figs have unique characteristics and nutritional value that can contribute to human health. Here are some of the key facts related to the nutrition of dried figs:

- Nutritional Value: Dried figs contain various nutrients, including vitamins (such as vitamin A, vitamin K, and vitamin B), minerals (such as potassium, copper, and iron), fiber, and antioxidants. These nutrients are of high importance for overall health.
- 2. Energy Source: Dried figs have a significant amount of carbohydrates that provide quick energy for the body. Therefore, dried figs can be used as a primary energy source during daily activities.
- Fiber: Dried figs contain a considerable amount of fiber, which aids in regulating digestion and reducing the risk of weight gain due to increased calorie consumption. Additionally, fiber promotes satiety and reduces overeating.
- 4. Antioxidants: Dried figs contain powerful antioxidants such as polyphenols and carotenoids that are effective
- 5. in combating the effects of free radicals, preventing



- 6. premature aging of the skin, and promoting cardiovascular health.
 - 7. Reduction of Chronic Diseases: Regular consumption of dried figs helps reduce the risk of chronic diseases such as diabetes, cardiovascular diseases, and cancer. The fiber and antioxidants present in dried figs play a significant role in this regard.
 - 8. Consumption: Dried figs can be consumed on their own as a healthy and delicious snack. They can also be used in various culinary preparations, such as muesli and dried bread



Fumigation:

Container with goods is fumigated immediately prior tp shipment with PH3 gas at a specific dosage and time according to the temperature.

- 2 GRAMS PH3 / CUBIC METER FOR 4 DAYS AT 16 C 25 C
- 2 GRAMS PH3 / CUBIC METER FOR 3 DAYS AT OVER 25C.

X-Ray Scanner for Bulk:

Goods are X-Ray scanned during process. Minimum required sensitivity.

Bulk		
Parameters	Minimum detection size (Sphere size)	
Glass	2 mm	
Ceramic	2 mm	
Stainless Stell	1.5 mm	



Metal Detection Bulk & in Line:

Goods are metal detected after being packed inside cartons. Minimum required sensitivity.

	Bulk	In Line	
Parameters	Minimum detection size		
	(Sphere size)		
Ferrous	2.5 mm	0.7 mm	
Non-Ferrous	Cu: 3 mm	Cu; 3.2 mm	
	Al: 3.5 mm	Al: .5 mm	
Stainless Steel	3mm	2 mm	

Shelf life & Storage Instructions:

- Production Date; +6 month (As per customer request, shelf life duration is optional. It should be infored to seller during ordering time.)
- Keep in cool & dry ambient, store away from souces of strong odors or which may breed insect .







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