Date Modified 03/03/2026

Product Specification

email: qc@infinity.coop

Product Code (SKU)	**Organic Prunes - Pitted**	**250 g**
	7080	

Description Organic dried pitted prunes

Over a period of time the natural sugars within the fruit will crystallise and form on the skin of the fruit. This is a natural process.

The harvested prunes are washed, sorted and dried. After the drying process there is size selection, the prunes are washed again and rehydrated. With an humidity of 24-26 % the prunes are pitted and packaged. The prunes are treated with steam at 100°C. Metal detection

Taste Sweet to tart, typical of the variety, and free from off flavours

Texture Firm to soft exterior with soft chewy centre

Colour Dark purple to black, characteristic of the variety

Packaging Packed in Infinity Foods branded food grade bags. Weight, BBE, batch number, allergen and nutritional info is printed on to the bag

Ingredients: Dried pitted prunes, Organic Sunflower oil 0.3% (used as a processing agent) Might contain pit or pit fragments. Natural sugaring may occur.
Allergy Advice: for allergens see ingredients in CAPITALS.
Packed in an environment that handles: TREE NUTS, CEREALS CONTAINING GLUTEN, SOYA, SESAME, PEANUTS
May contain: NONE

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Nutritional Information
Typical values (per 100g)

Energy KJ	1092
Energy KCAL	258
Fat	0.2g
of which Saturates	0.00g
Carbohydrate	57.5g
of which sugars	41.1g
Fibre	8.5g
Protein	2.3g
Salt	0.00g

Metal Detection

Shelf life 12 months from production.

Dietary Information

Is the product suitable for vegans? ☒ Yes ☐ No

GMO Declaration
Is the product free from

Genetic modification (product and ingredients) ☒ Yes ☐ No

Quality declaration

Organic Certification The product meets EU Organic Standards 834/2007 and 889/2008 and meets the Soil Association Organic Standards.
General Requirements Pesticide Residue levels shall not exceed the limits set for EU Organic Products.

Please Note – We haven taken every reasonable precaution and proceed with due diligence, however we cannot control the risk of cross contamination in distribution, we also have limited control over any third parties involved in distribution. Therefore we cannot guarantee absence of any particular allergens.

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Conditions of sale declaration

All sales are made under the Infinity Foods Ltd conditions of sale (available on request) all specifications herein shall not contradict the same.
Signed - Quality Control