

**MARIO G. LAVASTROU**  
**Asesoramiento industrial**

República de Siria 651 – (M5602EHM) San Rafael – Mendoza  
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## QUALITY CERTIFICATE

Place: **GENERAL ALVEAR – MENDOZA - ARGENTINA**

Date: **NOVEMBER 10, 2008**

Company: **LOS ANGELES S.R.L.**

Products:

- **Pitted Tenderized Prunes**
- **Unpitted Tenderized Prunes**

Quality: **Choice-Grade A**

Packaging: **10 KG NET Cartons**

..... I hereby Certify that the products manufactured by **LOS ANGELES S.R.L.**, located on Ruta Nacional 188 between Calles 9 y 10 of the County of General Alvear, province of Mendoza, Argentina comply with the regulations of the Argentinean Food Code and the requirements of **MERCOSUR**. Therefore, the products **Pitted Tenderized Prunes** and **Unpitted Tenderized Prunes** satisfy the conditions to be classified as **Choice Quality-Grade A** according to the abovementioned regulations.

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**Mario G. Lavastrou**  
**Ingeniero en Industrias de la Alimentación**

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**Specifications: Pitted and Unpitted Tenderized D`Agen Prunes**

<i>Product:</i>	Unpitted and pitted tenderized D`Agen plums that have been dried in a Californian type tunnel, with Potassium Sorbate as preservative (INS. 202)		
<i>Production Process</i>	The plums are classified, washed and dried in Californian type tunnel. Next, the dry plums are washed, the humidity is uniformed and tenderized with water vapor that is applied to the whole prune. Finally, the prunes are submerged in a Potassium Sorbate solution to act as preservative.		
<i>Ingredients</i>	Dry Plums	100 %	
	Ascorbic Acid	Between 700 and 1000 parts per thousand	
<i>Aspect</i>	To the eye	Clean, dry and tenderized	
	Taste-smell	Typical	
	Texture	Typical	
	Colour	Typical	
Chemical and Physical Properties	<b>Humidity</b>	Between 28% and 30%	
	<b>Count</b>	66/88 , 88/110 , 110/132 , 132/154 units per kg	
<i>Defects</i>	Defect that affect the colour, texture: loss of colour, softer than normal texture, fermentations, no skin, burnt prunes, etc	No more than 2%.	Max. 0,75%
	Presence of fungi	Max. 1 %	< 0,30%
	Minerals and strange objects	Not allowed	Not detected
	Organic impurities (pits, pit fragments)	Max. 0,3 %	
	Live insects	Not allowed	

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<b><u>Specifications: Pitted and Unpitted Tenderized D`Agen Prunes</u></b>			
<i>Microbiological Properties (CFU/ 1 g if not otherwise specified)</i>	<b>Item reviewed</b>	<b>Maximum Allowed</b>	<b>Result</b>
	Staphylococcus aureus	Not allowed	Not detected
	Salmonella (in 25gr)	Not allowed	Not detected
	Enterobacterias ( max per 0.1gr)	Not allowed	Not detected
	Fungi	No more than 50 UFC per 1 gr.	<20 ufc/g
	Yeast	No more than 50 UFC per 1 gr.	<20 ufc/g
<i>Microtoxines</i>	Aflatoxinas B1	Not allowed	Not detected
	Ochratoxin	max. 0.0005 ppm	< 0,0002 ppm
	Sum of B1+B2+G1+G2	Not allowed	Not detected
<i>Pesticides in mg/kg</i>	dichloro-diphenyl-trichloroethano and its metabolites	0.1	Not detected
	Estroncio – 90	no more than 150bk/kg	Not detected
<i>Toxic Elements</i>	Lead mg/kg	max 0.40	Not detected
	Cadmio mg/kg	max0.03	Not detected
	Arsenic mg/kg	max 0.20	Not detected
<i>Shelf Life</i>	12 months (Store at 0 - 15 °C, 70% relative humidity)		

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