



**DRIED APRICOTS SPECIFICATIONS
STANDARD QUALITY (FANCY)**

Doküman Adı : SP.005.01
Yayın Tarihi : 01.08.2007
Revizyon Tarihi : 02.07.2012
Revizyon No : 03
Sayfa No : 1 / 4

1. Product Description

Whole Pitted, sulphured, dried, Malatya (Turkiye) apricots. Dried apricots, fruit of the apricot tree (Prunus armeniaca) that have been naturally sun dried, pitted, may be sulphured and whole. They will be practically free from all external and internal defects such as mould growth, infestation and foreign including apricot stone.

2. Sensority

3. Appearance / Colour : Sensority

Appearance / Colour : Typical Turkish apricots
Consistency : Fleshy, with elastic or flexible flesh
Smell and Aroma : Characteristic apricot smell
Taste : Characteristic apricot taste

4. Quality and Tolerances

4.1. Physical Requirements

Size: (Dried apricots according to the Turkish Standard No. 485.)

Size #	Number of Fruits /kg
1	81-100
2	101-120
3	121-140
4	141-160
5	161-180
6	181-200
7	201-220
8	>221

Addition Decleration: jumbo(0) size is up to 80 count/kg

Moisture: Max 25% acc DF Tester of California Dried Fruits Ass.

4.2. Chemical Requirements

Sulphur Di Oxide : Used for color retention within allowed limits of the importing country's regulations.

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4.3. Microbiological Requirements

Total Plate Count : < 1x10⁴ cfu/g
Mould : < 1000 cfu/g
Yeast : < 1000 cfu/g
Salmonella spp : Negative in 25gr

Aflatoxin B1	B1 <2 ppb
Aflatoxin B1 +B2+G1+G2	Total <4 ppb

4.4. Serious Damage

Discoloured, Sunburn	Max. 8%by wt
Spotty berries	Max. 5%by wt
Hail Marks	Max. 6%by wt
Imbedded light dirt (<2mm surface area)	Max. 3%by wt
Heavy dirt (>2mm surface area)	Max. 5%by wt
insect damage and dead parasit	Max. 2%by wt
Fermented berries	Absent
Mould	Absent
Foreign Matter	Max. 0,5 %by wt
Maximum tolerance for combined defects	Max. 15% by wt

b) Maximum defects that are not within the total tolerance limits

Pit&Pit Fragments	Max. 2-3 pieces per tone
Non whole apricots	Max.2%by wt
Unripe Fruits	Max.4%by wt

*****Metal, glass, and suchlike hard material are not allowable within the foreign matter tolerance limits.**

***** Glass, pieces of metal, stones, hard plastic Max. 0 %by wt *****

*****Spotty Fruits:**

Dried apricots with more than 15 spots in one side, with each being bigger than 1 mm in diameter and each having darker colour than the the fruit itself

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3.Packing&Labeling :

New and clean packages. Use of non-polluting packing material. Marks have to be very properly. Bulk packings are cartons of each 12,5kgs, 5 kgs net or 4,75kgs net. Small retails packs are also available.

Inner packaging : Food Grade Poly liners

Outer packaging : Corrugated cardboard.

Method of closure : Tape, No use of any staples.

Labeling :Product name, Origin ,batch code,Class ,Size, net weight,date of production and

Best before date... e.t.c.

4.Metal Dedection:

All products shall be checked by in-line metal detectors to assure absence of ferrous up to max. 1mm, non-ferrous up to max. 1.5mm and stainless steel up to max 2mm.

5.Nutritional Information per 100g (Data source : USDA National Nutrient Database for Standard Reference, Release 20,2009)

Nutrient	Units	Value per 100 grams
Proximates		
Energy	kJ	1009
Protein	g	3.39
Saturated Fat	g	0.00
Carbohydrate	g	62.64
Sodium (mg)	g	10.00
Potassium (mg)	g	1162.00
Dietary Fiber(g)	g	7.30

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6. Storage & Transportation

Please store at 45 F / 8 °C in dry area . Rotate in stock. Rotate stock by using oldest first (FIFO). Avoid any strong odours. storage area must be free of vermin and toxic chemicals.

The means of transport must meet the technical and hygiene conditions .Transport conditions have to guarantee the integrity and quality of the goods that has to be protected from atmospheric agents, infestation, condensation, dust and from everything that can jeopardize the quality.

7. Shelf life

1 year under above storage & transport conditions.

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