



## DICED DRIED APRICOTS SPECIFICATION

Doküman No	: KM.SP.002.12
Yayın Tarihi	: 01.11.2008
Revizyon No	: 02
Revizyon Tarihi	: 04.01.2010
Sayfa No	: 1/1

### 1.MANUFACTURER / SUPPLIER :

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Web : **<http://www.kingapricot.com>**

### 2.DICED DRIED APRICOT ANALYTICAL STANDARTS:

Moisture Degree: Max.16,0 / 25,0 %

SO<sub>2</sub> : Natural and organic apricots don't contain.  
Doesn't demand in the products,that process for USA and Russia.  
For Canada ; 2500 ppm  
For Home Market and EU Countries ; Max.2000 ppm

Our company processes **DICED APRICOTS** as Natural, Sulphured and Organic from the only pitted and **Malatya** origin dried apricots.

SO<sub>2</sub> : 1000 – 3000 ppm (for only sulphured dried apricots)  
Size : Depend on the customers inquires.  
(0-3mm,2,5-5mm,3-5mm,5-8mm,8-10mm,10- 10mm,10-12mm)

2.INGREDIENT / ADDITIVE	Part in[%] or [ppm]	Origin
Diced Dried Apricots(with Sulphured)	Min.1500ppm / Max.3000 ppm	Turkey
Diced Dried Apricots(Organic)	None	Turkey

### 3.CHEMICAL AND PHYSICAL DATA

Chiteria	Frequency
Moisture	Max.% 16,0 – 25,0
So <sub>2</sub> / in Naturel/ Organic	NONE
So <sub>2</sub> / Sulphured	Max:3000 ppm
Large Apricots	%6
Little Apricots	%6
Dark / Cast Colour	%4
<b>*Foreign Körper</b>	
Glass	0 NONE
Metal	0 NONE
Wood	0 NONE
Kernels	5 pieces (in 12,7 / 12,5 kg)
Stems	5pieces (in 12,7 / 12,5 kg) 2 pieces (in 5 kg)

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<b>4.MICROBIOLOGICAL DATA</b>	
<b>Criteria</b>	<b>Frequency</b>
Aerobic Plate Count (APC)	<10.000 cfu/g
Bacillus Cereus	0/25gml
Coliforms	<100 cfu/g
E-coli	<10cfu/g
Listeria Monocytogenes	0/25gml
Salmonella spp.	0/25mg/ml
<b>5.SENSORY PROPERTIES</b>	
Appearance / Colour	Yellow to orange
Odour / Taste	Typical
Texture / Structure	Typical / Aromatic, sweet , free of any off taste
<b>6.LOGISTIC / PACKAGING SHELF LIFE / STORAGE</b>	
Packaging	In 10 kg or 12,5 kg net telescopic carton.
Shelflife	12 months from delivery time
Storage conditions	The goods have to be stored max 8c.

***\*These are specifications of our company for Diced Dried Apricots, but the Specifications can be changed according to the customers needs and inquires.***