



Dried Apricots

PRODUCT SPECIFICATIONS

1.WHOLE PITTED SUN DRIED APRICOTS PRODUCT DESCRIPTION

Fresh Malatya apricots are collected from the trees into the cases and cured by sulphur dioxide for 2 or 3 days (natural apricots are not sulphur treated), than pitted and finally dried under the sun. All apricots are mechanically double washed, and selected to remove any foreign materials. The whole pitted apricots packed directly into the cartons and metal detected for final check. This process takes place under the highest standards of hygiene and manufacturing practice.

2. SPECIFICATIONS

Sampling is done according to TS 485.

2.1. ORGANOLEPTICAL REQUIREMENTS

Criteria	Limits	Method
Color	Orange (natural apricots: typical brown)	Visual
Flavor / Odor	Typical of dried apricots, free from objectionable odors.	Tasting

2.2. CHEMICAL REQUIREMENTS

Moisture (%)	18-25 (or client specification)	AOAC 90
SO ₂ Content (ppm)	max. 2000 ppm (or client specification)	TS 8131

2.3. MICROBIOLOGICAL REQUIREMENTS

Total Viable Count / g	< 10 ⁴	ISO 4833
Yeast & Mould Count /g	<10 ³	ISO 7954
Coliform /g	<10	ISO 4832
E. Coli / g	Absent	ISO 4832
Salmonella / 25 g	Negative	TS 3446

2.4. PHYSICAL REQUIREMENTS

2.4.1Size table



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SIZE :	1	2	3	4	5	6	7	8
BERRY COUNT:	up to 100	101-120	121-140	141-160	161-180	181-200	201-220	221or more

2.4.2. Defect specifications

<u>Criteria</u>	<u>Extra</u>	<u>Class 1</u>	<u>Class2</u>	<u>Industrial</u>	<u>Class1(natural)</u>
Dirty berries %	4	6	12	15	10
Undeveloped berry %	1	2	4	9	2
Spotted berry %	3	4	6	10	6
Hail marks/Sunburn %	3	5	10	12	6
Discolored / White spots %	2	4	8	12	6
Damage/Cut damage %	4	6	12	20	12
Wormy berries %	0	1	4	10	1
Mouldy berries %	0	1	2	5	1
Fermented/deteriorated %	0	0	2	5	0
Alive worm insect pcs/box	0	0	0	0	0
Pit/ Pit fragment pcs/box	1	1	2	5	1
Foreign material pcs/box					
Dangerous (metal, glass, etc.)	0	0	0	0	0
Characteristic (EVM)	1	2	6	10	8
Embedded stone pcs/box	0	0	2	5	0
Free stone pcs/box	0	0	1	4	0

2.5. NUTRITION INFORMATION

Energy (Kcal)	294
Protein %	3.61
Carbohydrate %	66.5
Vitamin B1 (mg / 100 g)	0.1
Vitamin B2 (mg / 100 g)	0.16
Vitamin C (mg / 100 g)	12
Calcium (mg / 100 g)	22



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Iron (mg / 100 g)	3.88
Sodium (mg / 100 g)	1.25
Potassium (mg / 100 g)	1269
Phosphorus (mg / 100 g)	108
Magnesium /mg / 100g)	47.8
Karoten (mg)	2.5
Niasin (mg)	2.81

3. PACKAGING

Apricots are packed in the double carton boxes. Liners are folded as such to prevent apricots from contacting to outer carton. Cartons are clearly marked according to Turkish Standard Regulation (TS 485) and client requirements. Net weight is 12.5 kg or any other weight as required. All apricots are passed through a line metal detector. The carton is made of recyclable material.

4.STORAGE AND FUMIGATION:

Apricots are stored under clean, dry, and well-ventilated conditions (natural apricots are stored between (+4)-(+10) °C). The shelf life of the apricots is 1 year in original unopened packaging under recommended storage conditions. Container is fumigated immediately prior to shipment with methyl bromide (40 g / m³ 24 hours) or phostoxin (1 degest Plate/ 33 m³ 72 hours).