

## 1. DICED DRIED APRICOTS PRODUCT DESCRIPTION

Fresh Malatya apricots are collected from the trees into the cases and cured by sulphur dioxide (natural apricots are not sulphur treated), than pitted and finally dried under the sun, for 2 or 3 days. All apricots are mechanically double washed, and selected to remove any foreign materials and diced in customer's demanded form. The diced apricots packed into cartons , metal detected for final check. The diced apricots are coated with rice flour or also can be oiled depend on the customer's demand. The diced apricots contain no other additives. This process takes place under the highest standards of hygiene and manufacturing practice.

## 2. SPECIFICATIONS

### 2.1. ORGANOLEPTICAL REQUIREMENTS

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

### 2.2. CHEMICAL REQUIREMENTS

2.2.1. Moisture ( % )		
rice floured	max 25	AOAC 90
vegetable oiled	max 20	AOAC 90
2.2.2. SO2 Content ( ppm )	2000(or client specification)	TS 485
(E 220 as preservatives )		
2.2.3 Vegetable Oil (%weight)	max 0.5	AOAC
Or Rice Flour (%weight)	max 5.0	
2.2.4. Residual Pesticides	absent	
2.2.5 Heavy Metals	As. ( ppm )	<0.02 AOAC
	Pb. ( ppm )	<0.5 AOAC
	Cd. ( ppm )	<0.02 AOAC

### 2.3. PHYSICAL REQUIREMENTS

2.3.1. Appearance	Free from visible discolouring , insects and fermentation,	Visual
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#### 2.3.2 Dice Sizes (mm)

3-5 5-8 4-6 6-8 8-10 10-12

#### 2.3.3.Defaults

Criteria	unit	class1
Mouldy dices	%	0
Fermented/deteriorated	%	0
Discolored	%	3
Damaged dices	%	4
insect defaults	%	1
Foreign material	pcs/box	
<i>Dangerous (metal, glass, etc.)</i>		0
<i>Characteristic (EVM)</i>		3
Pit/ Pit fragment	pcs/box	3
Mite & Worm alive/dead	pcs/box	0
Stones	pcs/box	2

### 2.4. MICROBIOLOGICAL REQUIREMENTS

2.4.1. Total Viable Count / g	< 10 <sup>4</sup>		ISO4833
2.4.2. Yeast & Mould Count /g	<10 <sup>3</sup>	ISO 7954	
2.4.3. Coliform /g	<10	ISO 4832	
2.4.4. E. Coli / g	Absent	ISO 4832	
2.4.5 Salmonella / 25 g	Negative	TS 3446	

### 2.5. NUTRITION INFORMATION

Energy (Kcal )	301
Protein %	2.93
Carbohydrate %	69
Vitamin A (IU)	14150
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
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

Diced 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 client requirements. All apricots are passed through a line metal detector. The carton is made of recyclable material.

## 4.STORAGE:

Diced apricots are stored under clean, dry, and well-ventilated conditions, sheltered from the sun. The shelf life of the apricots is minimum 8 months in original unopened packaging under recommended storage conditions.