

MALATYA APRICOT

DRIED APRICOT MANUFACTURING

www.malatyaapricot.com

I. PRODUCT DESCRIPTION

INDUSTRIAL DRIED APRICOTS

are prepared from sound, mature fresh apricots which have been cut, pitted, sulfured for color retention, and sun dried to remove the greater portion of moisture. The product is inspected through out the process to comply with good commercial practice, yielding a clean, wholesome product which meets all standards for human consumption, including compliance with provisions of Federal Regulations and their enforcement.

II. PHYSICAL

- A. Color shall be reasonably uniform and characteristic of the varieties.
- B. Flavor shall be sweet to tart, typical of the variety, and free from off flavors.
- C. Defects - the product shall be reasonably free of defects as defined by the Dried Fruit & Tree Nuts (DFA) of California grades for Dried Apricots.
- D. Sizes - this product is available in:

- 1) Halves: Standard, Choice, Ex-Choice, Fancy, Ex Fancy, and Jumbo as defined by DFA standards
- 2) 1/4" diced
- 3) Grinds

Also available in double diced size by running the product twice through a 1/4 inch dicer.

III. CHEMICAL

- A. Moisture content shall range within 26-32% for Halves, 20-26% for Dices, and 28-32% for Grinds (Determined by DFA moisture tester.)
- B. Sulfur Dioxide content shall range within 1500-3000 ppm. * For Export - 2000 ppm maximum

IV. PACKAGING

Product shall be packed into corrugated fiber cases containing 1.5 mil polyliners.

Net Weight: 25 lbs. (11.4 kgs)

Gross Weight: 26.5 lbs. (12.0 kgs)

Cube: 0.8 cu. ft.

Packaging can also be specified by customer.

SIZE : 1 2 3 4 5 6 7 8

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

OUR PACKING TYPES

	200 gr	250 gr	400 gr	500 gr	800 gr	1 kg	2.5 kg	5 kg	12.5
FOAM TRAY	X	X	X	X	X	X			
PVC PACKS		X	X	X					
MICA TRAY		X	X	X	X				
CARTON SOFT PACK	X	X	X	X		X			
DOY PACK & OPP	X	X	X	X					
CARTON BOX							X	X	X

FOR MORE INFORMATION PLEASE VISIT OUR WEB SITE : <http://www.malatyaapricot.com>

V. STORAGE/SHELF LIFE

Dried Apricots are best stored in cool(48-52°), dry (50-60% RH) conditions. For optimal quality use product within 12 months. Store at 32° or less for prolonged shelf life.

VI. NUTRITION INFORMATION PER 100 GRAMS

Moisture	26%	Sugars	43 g
Calories	280	Protein	4 g
Calories from Fat	5	Vitamin A	807 I.U.
Total Fat	0.5 g	Vitamin C	17 mg
Saturated Fat	0 g	Calcium	51 mg
Cholesterol	0 mg	Iron	4 mg
Total Carbohydrate	65 g	Sodium	5 mg
Dietary Fiber	5 g	Potassium	1350 mg

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

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).

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