

# MALATYA APRICOT

DRIED APRICOT MANUFACTURING

[www.malatyaapricot.com](http://www.malatyaapricot.com)

## I. PRODUCT DESCRIPTION

### SULPHURED 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<br>gr | 250<br>gr | 400<br>gr | 500<br>gr | 800<br>gr | 1<br>kg | 2.5<br>kg | 5<br>kg | 12.5 |
|---------------------------|-----------|-----------|-----------|-----------|-----------|---------|-----------|---------|------|
| <b>FOAM TRAY</b>          | X         | X         | X         | X         | X         | X       |           |         |      |
| <b>PVC PACKS</b>          |           | X         | X         | X         |           |         |           |         |      |
| <b>MICA TRAY</b>          |           | X         | X         | X         | X         |         |           |         |      |
| <b>CARTON SOFT PACK</b>   | X         | X         | X         | X         |           | X       |           |         |      |
| <b>DOY PACK &amp; OPP</b> | X         | X         | X         | X         |           |         |           |         |      |
| <b>CARTON BOX</b>         |           |           |           |           |           |         | 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 <sub>4</sub> | ISO 4833 |
| Yeast & Mould Count /g | <10 <sub>3</sub>  | 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 / m<sub>3</sub> 24 hours ) or phostoxin ( 1 degest Plate/ 33 m<sub>3</sub> 72 hours).

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