

MC7000-7072 - ALL DRIED APRICOTS - class extra

revision date 09/2019 WF renewal without amendments.

<u>General Description</u>: Dried apricots are produced from the fresh apricots of Prunus armeniaca L. variety. The fresh apricots are pitted, treated with sulphur and then sun-dried by the farmers in the orchards of Malatya city of Turkey. They are then brought into the production plants where they are washed, calibrated according to sizes, cleaned and packed in bulk cartons or in retail packages in different weights.

Physical requirements	EXTRA	1.CLASS	2.CLASS
Size (According to "TS 485" Turkish Standart	TS/485	TS/485	TS/485
Discolored max % (by wt)	<mark>2</mark>	3	5
Speckled max %(by wt.)	2	3	7
Damaged max% (by wt.)	2	3	5
Sunburn max % (by wt.)	(1)	2	6
Hail marks max % (by wt.)	2	2,5	5
Embedded dirt max % (by wt.)	<mark>2</mark>	5	8
Insect damage max % (by wt.)(Live/dead insect,worms etc not allowed)	0.5	1	2
EVM %max (by wt.) (pit fragments etc- glass,metal not allowed)	0.5	0.5	1
Total damage max % (by wt.)	7	12	22

### Chemical requirements

Moisture %	25 max		
Sulphure dioxide SO2	2000 ppm max for EU or according to country limits		
Water activity	0,6 - 0,75		

### Sensorial properties

Color	Light yellow to yellow orange
Odour	Charecteristic fruity,free of foreign Odour,may have slight sulphur dioxide smell
Texture	Soft to firm
Flavor	Characteristic, sweet, no fermented flavour
Aroma	Sweet fruity

Microbiologic limits are according to Turkish standarts. Upon customer's requirements can be done in outer lab.

#### Fruit Sizes: Per Kg

No.1	Upto 100	No.5	161-180
No.2	101-120	No.6	181-200
No.3	121-140	No.7	201-220
No.4	141-160	No.8	221- more

Shelflife is 12 months after production date in 15-20°C and 60-70% RH storage conditions.

# NUTRITIONAL INFORMATION per 100g: (as annex XV of EC/1169/2011)

Energy	241	Kcal
	1009	kJ
Fat	0.8	g
of which saturated	<0.1	g
Carbohydrates	59	g
of which sugars	49	g

Fibres	7.54	g
Proteins	1.5	g
Na	8.79	mg
Salt	0.02	g



Ingredients and derivates causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).		Able to cross contaminate the product?			
	Yes	No	?	Yes	No	•
Cereals containing gluten and products thereof		v			v	
(i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		Х			Х	
Crustaceans and products thereof		Х			Х	
Eggs and products thereof		Х			Х	
Fish and products thereof		Х			Х	
Peanuts and products thereof (inc. oil)		Х			Х	
Soybeans and products thereof (inc. lecithin)		Х			Х	
Milk and products thereof (inc. lactose)		Х			Х	
Nuts and products thereof (incl. oil)		Х			Х	
- Hazelnut		Х			Х	
- Walnut		Х			Х	
- Almond		Х			Х	
- Cashew		Х			Х	
- Pecan nut		Х			Х	
- Brazil nut		Х			Х	
- Pistachio nut		Х			Х	
- Macadamia nut		Х			Х	
Celery and products thereof		Х			Х	
Mustard and products thereof		Х			Х	
Sesame and products thereof (inc. oil)		Х			Х	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO2	х					
Lupine and products thereof		Х			Х	
Molluscs and products thereof					Х	
Other allergens	Yes	No	?	Yes	No	?
Lactose		Х			Х	
Cocoa		Х			Х	
Glutamate (E620-625)		Х			Х	
Chicken meat		Х			Х	
Coriander		Х			Х	
Corn/maize		Х			Х	
Legumes		Х			Х	
Beef		Х			Х	
Pork		Х			Х	
Carrot		Х			Х	

## **GMO DECLARATION:**

The manufacturer declares and certifies that this product is GMO Free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

## **METAL DETECTION:**

Туре	Value	Accuracy	UOM	Frequency of check
Ferro	2.0	100%	mm	Every hour
Non-ferro	2.5	100%	mm	Every hour
Stainless steel	3.5	100%	mm	Every hour

The producer hereby declares that the products delivered complies with all relevant European and Belgian legislation.

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