

Dried fruits

GENERAL INFORMATION

	Version:	8	Date:	7-12-2024
	Completed by	name	Mr dogukan Albaz	
		position	Quality Assurance	Manager

Produc	ct name + Commodity N°	Turkish Apricots sulpured	6010
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Certificate:	IFS Food	
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PRODUCT CHARACTERISTICS

General

Origin	Turkey		
	1		
Product denomination (legal name)	English	Apricot (Prunus armeniaca L.)	
Description of the product	Dried, pitted apricots. The apricot (rose family, Rosaceae) is the stone fruit of the apricot tree.		
Description of the process	which have b	ricots are prepared from clean, sound whole pitted Malatya apricots een sun dried. To prevent fermentative browning and the extend shelf ots are treated with SO ₂ .	

	components	% in the recipe	functionality*	country of origin
List of ingredients	1. Apricots	± 99.8 r	raw material	See above
in descending order by magnitude of	2. SO ₂ (E220)	Max. 0.2	Preservative	
weight.	3.			
	4.			
	5.			
	6.			



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Analytical / Organoleptical values

Organoleptic	
appearance	round shaped, pitted apricots
colour	Yellow to deep orange
flavour	Characteristic for apricots, sweet
odour	Characteristic for apricots, sweet
texture	Fleshy

Analytical	Maximum
SO ₂	2000 ppm
Aflatoxin B1	2 ppb
flatoxin total	4 ppb

Microbiological	Maximum	Value
Escherichia coli	< 10	cfu/g
Salmonella	Neg.	/25g

Physical	Target	Maximum
extraneous matter		0.1 %
impurities / foreign material ②		0.01 %
Life insects		Absent

Packaging	Double carton with inner PE bag
weight per colli	10 Kg

Physical form (e.g. powder, liquid)	Fruits	
shelf life	min. 12 months under below mentioned conditions in closed packaging	
storage conditions	Cool, dry and out of direct sunlight. Temp. < 15°C RH < 70%	

- All matter from the specific plant other than the required part
- All matter that is foreign to the plant such as vegetable matter of other plants, sand, soil, stones



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Additional Information

Nutritional information					
☐ Not available					
✓ Available					
USDA Nutrient database for standard reference, release 28 (09032), except energy calculated conform EU regulation 1169/2011					
100 g					
1063 254					
3.39 100 Apricots -					
55.34 53.44 -	g				
7.3	g				
0.51 100	g				
0.017 0.074 0.074 0	g g mg				
55 2.66 32 71 10 1162 0.39 0.343 0.235 2.2	-				
	100 g 1063 254 3.39 100 Apricots 55.34 53.44 7.3 0.51 100 - 0.017 0.074 0.074 0 - 55 2.66 32 71 10 1162 0.39 0.343 0.235				

Allergen information

Nr.	Allergen*	Used as an ingredient:	
		No / Yes	
1.	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof.	No	
2.	Crustaceans and products thereof	No	
3.	Eggs and products thereof	No	
4.	Fish and products thereof	No	
5.	Peanuts and products thereof.	No	
6.	Soybeans and products thereof.	No	
7.	Milk and products thereof (including lactose)	No	
8.	Nuts, i.e. almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoiesis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia), and products thereof	No	
9.	Celery and products thereof.	No	
10.	Mustard and products thereof.	No	
11.	Sesame seeds and products thereof.	No	
12.	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.	Yes	
13.	Lupin and products thereof.	No	
14.	Molluscs and products thereof.	No	

Mentioned in appendix II of EU regulation 1169/2011



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GMO declaration						
Does the product or components hereof, contain GM micro- organisms or is it produced with GM micro- organisms (incl.	\	no				
processing aids and additives)		yes	specifically:			
Irradiation						
Is the product irradiated or have irradiated ingredients or components thereof been used:		no				

Remarks

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.