

**DRIED APRICOT  
PRODUCT SPECIFICATION**

*KS.SP.04-00/10.07.2015*

<b>PRODUCT</b>	Sun Dried Apricot
<b>BRAND NAME</b>	SUER

<b>GENERAL DESCRIPTION</b>	<p>The variety of Turkish sun dried apricots is <i>Prunus armeniaca L.</i> And called as "Şekerpare" .</p> <p>The origin of this fruit is Malatya which is in Eastern Anatolia Region. Drying process begins by reaping of fresh and ripe fruits from the trees into the cases and continues with sulphur dioxide cure for 2 or 3 days, then dried under the sun, semi-dried are pitted by hand.</p> <p>In our plant, all apricots are inspected on the lighted belt and tables to remove any foreign material and defects. Whole pitted apricots are packed into cartons and metal detected for final check.</p> <p>The apricots contain no other additives. This process takes place under the highest standards of hygiene and good manufacturing practices.</p>
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<b>INGREDIENTS</b>	Dried Apricots, Sulphur Dioxide
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<b>COUNTRY OF ORIGIN</b>	Turkey
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<b>SIZES</b>	<i>Size No</i>	<i>Fruit count/kg</i>	<i>Size No</i>	<i>Fruit count/kg</i>
	1	Up to 100	5	161-180
	2	101-120	6	181-200
	3	121-140	7	201-220
	4	141-160	8	221-240

<b>PHYSICAL STANDARDS</b>		<i>Extra</i>		<i>Class-1</i>	
	<i>In 1 kg sample %</i>	<i>Target</i>	<i>Max</i>	<i>Target</i>	<i>Max</i>
	Dirty fruits (heavy >2,0mm)	2,0	3,0	3,0	4,0
	Dirty fruits (small <2,0mm)	3,0	4,0	4,0	6,0
	Undeveloped fruits	1,0	1,0	1,0	2,0
	Spotted fruits	2,0	3,0	3,0	4,0
	Hail marks	2,0	3,0	3,0	4,0
	Damaged fruits	1,0	2,0	2,0	3,0
	Insect damaged	0,0	0,0	0,0	1,0

Prepared by: **Quality System Rep.**  
Didem Mutlu

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Sunburned	0,5	1,0	1,0	2,0
<i>Count / 10,0 kg sample</i>				
Foreign Materials (like glass,wood,metal,plastic etc.)	0	0	0	0
EVM (like leaf, straw etc.)	0	1,0	1,0	2,0
Pit & pit fragments	0	0,5	0	1,0
Embedded stone <5mm	0	0	0	1,0
Free stone	0	0	0	0,1
<i>Count / 1 kg sample</i>				
Living worm / insect	0	0	0	1,0
Dead worm / insect	0	0	0	0

<b><u>ANALYTICAL STANDARDS</u></b>	Moisture (%)	Max. 25,0 % (DFA method, AOAC 90)
	SO <sub>2</sub> (ppm)	Max. 2000 ppm for EU, Max. 3000 ppm for USA, Max. 2500 ppm Canada and UK
	Pesticides and Heavy Metal Residues	All deliveries conform in every respect to the relevant EEC legislation and the applicable provisions of the country in which the raw material is used.
	GMO	There is no GMO material in dried apricots.

<b><u>ORGANOLEPTIC STANDARDS</u></b>	Colour	Typical uniform colour of the variety; yellow orange to orange.
	Appearance	Slightly wrinkled surface, free from visible discolouring, insects and fermentation.
	Flavour	Characteristic of sun dried apricots treated with sulphur dioxide and free from foreign odours.
	Texture	Firm in texture, not too soft, not too hard.

<b><u>MICROBIOLOGICAL STANDARDS</u></b>	<i>Total Viable Count (cfu/g)</i>	< 10 <sup>4</sup> / g	(ISO 4833)
	<i>Yeasts &amp; Molds (cfu/g)</i>	< 10 <sup>3</sup> / g	(ISO 7954)
	<i>Total Coliform</i>	< 10 / g	(ISO 4832)
	<i>E. Coli</i>	Not detected / g	(ISO 4832)

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<b><u>NUTRITIONAL VALUES</u></b> <b><u>(Per 100 g)</u></b>		<i>Units</i>	<i>Values</i>
	Energy	Cal	260
	Protein	g	5,0
	Fat	g	0,5
	Carbonhydrate	g	66,5
	Calcium	mg	67,0
	Iron	mg	5,5
	Potassium	mg	979
	Sodium	mg	26

<b><u>PACKAGING</u></b>	<i>PACKAGING TYPE</i>	Inner: Cellophane film, PE bag, foam tray, wooden tray, Outer: Carton Boxes Liners are folded as such to prevent apricots from contacting to outer carton. Cartons are clearly marked according to Turkish Standard Regulation (TS 485) and customer's requirements. Net weight is 12,5 kg. Production and expiry dates are marked on all cartons.
	<i>OUTER LABEL</i>	Name and address of importer and customer, brand name, net weight, lot number, country of origin, best before date.

<b><u>SHELF LIFE</u></b>	Min. 12 months from date of packing when stored at suitable condition.
<b><u>MISUSE</u></b>	Probable digestion problems in case of excessive consumption
<b><u>INTENDED USE</u></b>	All consumers
<b><u>TREATMENTS</u></b>	Sulphur dioxide, Moisture 25,0 %
<b><u>MAIN PROCESSES</u></b>	Sorting, forming, packaging, metal detector

<b><u>METAL DETECTOR SENSITIVITIES</u></b>	2,0 mm Fe, 3,0 mm Non-Fe , 4,0 mm SS (All carton boxes are metal detected)
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<b><u>STORAGE / TRANSPORTATION</u></b>	Cool and dry place in ambient conditions, free from risk of contamination and ingress of moisture. Container is fumigated just before the shipment with Methyl bromide or Magnesium phosphide by customer request.
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<b><u>ALLERGEN AND DIETARY INFORMATION</u></b>			
<b><i>FREE FROM</i></b>			
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products	<b>Yes</b>	Milk and products thereof (including lactose),	<b>Yes</b>
Crustaceans and products	<b>Yes</b>	Mustard and products	<b>Yes</b>
Eggs and products	<b>Yes</b>	Sesame seeds and products	<b>Yes</b>
Fish and products	<b>Yes</b>	Lupin and products	<b>Yes</b>
Peanuts and products	<b>Yes</b>	Molluscs and products	<b>Yes</b>
Soybeans and products	<b>Yes</b>	Celery and products	<b>Yes</b>
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products	<b>Yes</b>	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>	<b>No</b>
<b>NOTE:</b> Sulphites and nuts (hazelnuts and pine nuts) are processed in the same factory but different lines. All precautions are in place to prevent any cross contaminations of the any product with those allergens.			
Suitable for Vegetarians	<b>Yes</b>	Suitable for Vegans	<b>Yes</b>