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| PRODUCT SPECIFICATION | Product Code: | APRI040 (10KG) APRI015 (1KG) |
|---|---|---|
| **APRICOT DRY DICED 5-8MM TURKISH** | Issue No: | 6 |
| | Change Notice No: | 5 |
| | Date Issued: | 06/09/2024 |

| **Product Identification** | |
|---|---|
| Product Name | Apricot Dry Diced 5-8mm Turkish |
| Country of Origin | Product of Turkey. |
| Description | Selected Apricots which have been sorted to remove any discoloured, immature, hard or unduly small fruits. The Apricots are sun dried, treated with sulphur dioxide, washed, graded, diced, using rice flour as a free flow agent and inspected. |
| Intended Use | Food may be used as an ingredient, or may be retail-ready finished product |
| Ingredient List | Apricot (>96.2%), Rice Flour (3.5%), Sulphur Dioxide (e220) (<0.3%). |

| **Personal Diet & Regulations** | |
|---|---|
| Allergens due to ingredient nature | Apricot Dry Diced 5-8mm Turkish contains sulphites, and/or derivatives thereof. |
| Allergen cross-contact statement | Product contains Sulphites. |
| GMO statement | Apricot Dry Diced 5-8mm Turkish is a non GM product. |
| Halal accreditation | Apricot Dry Diced 5-8mm Turkish is Halal suitable (validation means: Suitable). |
| Kosher accreditation | Apricot Dry Diced 5-8mm Turkish is Kosher suitable (validation means: Certified). |
| Regulatory requirements | All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations.<br>Apricot Dry Diced 5-8mm Turkish is to meet and conform to all current food legislations. |

| **Nutritional Information** | | | |
|---|---|---|---|
| **Nutrient** | | **Average quantity per 100g** | **Units** |
| Total Ash | | 2.57 | % |
| Moisture | | 23.59 | % |
| Energy | | 1009 | kJ |
| Protein | | 3.39 | g |
| Fat | Total | 0.51 | g |
| | Saturated | 0 | g |
| Carbohydrate | Total | 62.64 | g |
| | Sugars | 53.44 | g |
| Dietary Fibre | | 7.3 | g |
| Sodium | | 10 | mg |
| Potassium | | 1162 | mg |
| *Data from theoretical source (Informatino obtained from supplier).* | | | |

| Organoleptic Specification(s) | |
|---|---|
| **Test / Parameter** | **Specification** |
| Colour | Typical uniform colour of sun-dried apricots mixed with white rice flour, light to dark orange. |
| Flavour / odour | Characteristics of sun dried apricots and free from foreign flavours and odours |
| Texture | Slightly soft and chewy |

| Physical Specification(s) | |
|---|---|
| **Test / Parameter** | **Specification** |
| Discoloured Fruits | ≤ 3.0 % |
| Foreign Matter (typical) | ≤ 0.005 % |
| Pit & Pit Pieces | ≤ 2 pieces/10 Kg |
| Dice Size | 5 - 8mm |
| Metal Detector | Fe 2.5mm<br>Non-Fe 3.0mm<br>SS 4.0mm |

| Microbiological Specification(s) | |
|---|---|
| **Test / Parameter** | **Specification** |
| Total Plate Count | < 12,000cfu/g |
| Yeast | < 3,000cfu/g |
| Mould | < 3,000cfu/g |
| Coliforms | < 100 M.P.N./g |
| E. Coli | Absent cfu/g |
| Salmonella | Not Detected /25g |

| Chemical Specification(s) | |
|---|---|
| **Test / Parameter** | **Specification** |
| Moisture | < 23% |
| Aw (Water Activity) | ≤ 0.750 |
| Sulphur Dioxide | max 3,000ppm |
| PH | 3.0 - 4.0 |

| | |
|---|---|
| Packaging description: | Product shall be packed in blue plastic liners or bag inside cardboard carton (10KG) or in food grade pouches heat sealed (1KG). No staples, wire closure or castrating rings to be used. |
| Traceability comments: | Date Code |
| Delivery temperature: | Delivery temperature is < 20°C. |
| Pack size: | 10 & 1kg |
| Storage and shelf life: | Before opening, the product should be stored at < 20°C. Additionally, dry, well ventilated clean conditions,<br>protected from sunlight, < 60% R.H.<br>If stored as advised, the shelf life in original, unopened packaging should be 8* months from the date of production. |

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

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|---|---|---|---|
| Quality: Evangeline Theresa | Signature: | Date: | 9/6/2024 |
| Authorised by: Liviu Gorgos | Signature: | Date: | 9/6/2024 |