

PRODUCT SPECIFICATION

PRODUCT Dried Whole Apricots - Conventional
ORIGIN Turkey
NUMBER APR001

INTRODUCTION

The fruit is of Turkish origin of "Malatya" variety that has been sulphured to promote colour retention. The dried Apricots shall be of good general appearance, have a characteristic Apricot flavour and be free from live infestation. The goods shall comply to the Australian New Zealand Food Standards Code. Dried Apricots are high in Vitamin A(1) which helps maintain good vision and healthy skin and bones.

GENERAL SPECIFICATIONS

APPEARANCE	Slightly wrinkled surface, free from visible mould and infestation.			
COLOUR	Reasonably uniform in colour - Light Yellow, Yellow Orange, Orange, Reddish Orange.			
FLAVOUR	Typical of dried Apricots, free from off taints or odours.			
TEXTURE	Firm texture, not too soft or hard.			
COUNT & SIZE	Jumbo Size	61-80 count per kg	Size 5	161-180 count per kg
	Size 1	81-100 count per kg	Size 6	181-200 count per kg
	Size 2	101-120 count per kg	Size 7	201-220 count per kg
	Size 3	121-140 count per kg	Size 8	221-240 count per kg
	Size 4	141-160 count per kg		
PHYSICAL (Percentage in 1kg sample)	GRADE	CLASS 1		EXTRA GRADE
	Dirty Fruits	≤5%		≤2%
	Skin defects (Including spotted fruits and hail marks)	≤8%		≤6%
	Damaged Fruits	≤6%		≤3%
	Mouldy Fruits	≤1%		≤1%
	Fermented and Rotten Fruits	≤4%		≤3%
	Insect Damage	≤2%		≤1%
	Total Defects in 1kg sample	≤15%		≤9%
FOREIGN MATTER (Pieces per 10kg sample)	Undeveloped Fruit & Pieces	≤7%		≤4%
	Extraneous Vegetable Matter (Leaf, straw etc)	≤2 piece		≤2 piece
	Embedded stone <5mm	0		0
	Free stone	≤1 piece		≤1 piece
	Pit & Pit fragments	≤1 piece		≤1 piece
	Other Foreign Matter	≤0.02%		≤0.02%

CHEMICAL

MOISTURE	≤25%
SULPHUR DIOXIDE SO₂	≤3000ppm

MICROBIOLOGICAL

STANDARD PLATE COUNT	≤20,000 cfu/g
YEASTS	≤5,000 cfu/g
MOULDS	≤5,000 cfu/g
TOTAL COLIFORM	≤10 cfu/g
E.COLI	≤10 cfu/g
SALMONELLA	Not detected in 25g

PESTICIDE RESIDUES

The goods shall conform to the Australian Food Standards for all pesticide residues.

GMO STATUS

Dried Apricots are GMO free

PALLET CONFIGURATION

80 x 12.5kg cartons per pallet
200 x 5kg cartons per pallet

SHELF LIFE

12 months from packed date for goods kept in the recommended storage conditions.

STORAGE

The goods should be stored in original packaging, in a cool dry area protected against moisture, insects and rodents, odours and from direct sunlight to optimise shelf life. Recommend storage is at 5-12°C. The goods should be checked regularly for any change in quality.

PACKING & MARKS

Product may be packed in poly lined 12.5kg and 5kg cartons. The cartons will be marked in accordance with the FSANZ requirements - with the name of the supplier, product description, grade, net weight, lot/batch number, date of packing and importer details.

INGREDIENTS

Apricots (99.7-99.99%), Sulphur dioxide E220 (0.01-0.3%)

ALLERGENS

	<u>Present in the same facility</u>	<u>Present on same line</u>	<u>Source Food</u>
Crustacea & Crustacea Products	NO	NO	
Egg & Egg Products	NO	NO	
Fish & Fish Products	NO	NO	
Gluten, Wheat & Wheat Products	NO	NO	
Lupin & Lupin Products	NO	NO	
Milk & Milk Products	NO	NO	
Mollusc & Mollusc Products	NO	NO	
Peanuts & Peanut Products	NO	NO	
Sesame Seed & Sesame Products	NO	NO	
Soybeans & Soybean Products	NO	NO	
Sulphites & Sulphite Products	YES	YES	Sulphur Dioxide E220
Tree Nuts & Tree Nut Products	NO	NO	

NUTRITIONAL INFORMATION

	Amount per 100g
Energy	1008 kj
Protein	3.39 g
Fat Total	0.5 g
- Saturated	0.017 g
Carbohydrates total	62.6 g
- Sugar	53.4 g
Dietary Fibre	7.3 g
Sodium	8.79 mg
Vitamin A, IU	3604 IU
These are averaged values and therefore are approximates.	

Source: Supplier and Nutfruit.org (INC)



GB-Commtrade Pty Limited

Note: This specification may be subject to amendment. The goods have been prepared conforming to this specification at time of shipment. Some variations may occur due to handling, shipping, arrival, unpacking and delivery procedures.