



DRIED APRICOTS DICED SPECIFICATIONS

Doküman Adı : SP.005.03
Yayın Tarihi : 15.04.2002
Revizyon Tarihi : 02.03.2012
Revizyon No : 02
Sayfa No : 1 / 4

Commodity : DRIED APRICOTS, Diced

Ingredients : *Diced Dried Apricots, Unsulphured,
**Diced Dried Apricots, Unsulphured, Rice flour
*** Diced Dried Apricots, Sulphur dioxide,
**** Diced Dried Apricots, Sulphur dioxide, Rice flour

1-Physical Specifications:

Sizing	3-5 mm, 5-8 mm, 5-10mm ,10-12 mm,12-14 mm
Over Size	Max. 10%
Under Size	Max. 10%
Colour&Apperance	Normal
Taste & Odour	Typical
Texture	Slightly soft and chewy not tough leathery
Discoloured	Max 3% by Weight
Dirty Fruits (>2mm surface area)	Max 2 % by Weight
Fermented	0 %
Pit&Pit Fragments	Max.1-2 pieces per tones
Damage or contamination caused by insects and other dead parasites	Max.0,1% by Weight
Rotten,Rancid	Max.1% by Weight
Foreign Material	Max. 0,5%
Glass, metal, stones, hard plastic	0
Loose Capstems,Dust,leaf	Max. 0,5%

2- Chemical Specifications:

Moisture	Max 23%
İf Pasteurized Rice Flour	Max.%5
SO ₂	Sulphur Di Oxide : Used for color retention within allowed limits of the importing country's regulations. * Natural Not detected any.
Aflatoxine B1	Absent
Aflatoxine B1B2G1G2	Absent

The used water is fresh edible water.

The used rice flour is non GMO rice flour

APPROVED BY

Bülent UYAN
Q.C.Manager (Chemistry Engineer)

Date : 02.03.2013

Signature:.....



HAZIRLAYAN / GIDA GÜVENLİĞİ
YÖNETİM TEMSİLCİSİ

ONAYLAYAN / YÖNETİM KURULU BAŞKANI



DRIED APRICOTS DICED SPECIFICATIONS

Doküman Adı : SP.005.03
Yayın Tarihi : 15.04.2002
Revizyon Tarihi : 02.03.2012
Revizyon No : 02
Sayfa No : 2 / 4

3-Microbiological Status:

MICROBIOLOGICAL PROPERTIES	MAX
TOTAL VIABLE COUNT	10.000 cfu/ gr
MOULD	1000 cfu/ gr
YEAST	1000 cfu/ gr
SALMONELLA****	Not found /25gr
E.coli****	Not found/1 gr

****Microbiological Criterias according to EU Legislation EC No:2073/2005 and amendments thereof.

4-Heavy Metals:

Lead (Pb):	<0,05 ppm
Cadmium:	<0,05 ppm
Arsenic :	<0,05 ppm
Zinc :	<0,05 ppm
Mercury :	<0,05 ppm

***Max Residue Levels according to European standart 15763(2009)

5- Allergy Data:

	Y	N		Y	N
Dairy Products		✓	Caffeine		✓
Wheat and derivatives		✓	Sesame products		✓
Corn/Maize & derivatives		✓	Shell fish		✓
Soya & derivatives		✓	Phenylalanine		✓
Artificial colours		✓	H.V.P.		✓
Artificial preservatives	*✓		Meat products & derivatives		✓
Artificial flavourings		✓	Benzoate		✓
M.S. G.		✓	Anti-oxidants		✓
Garlic		✓	Glutamate		✓
Yeast & extract		✓	Nut & derivatives		✓
Added sugar		✓	Gnetically Modified Ingredients		✓
			Added salt		✓

This product is suitable for vegetarian, vegan and gluten free diets.

* Contains SulphureDioxide

ALLERGENS:As described in EU Regulation no 2007/ 68 EC

APPROVED BY

Bülent UYAN

Q.C.Manager (Chemistry Engineer)

Date : 02.03.2012

Signature:



HAZIRLAYAN / GIDA GÜVENLİĞİ
YÖNETİM TEMSİLCİSİ

ONAYLAYAN / YÖNETİM KURULU BAŞKANI



DRIED APRICOTS DICED SPECIFICATIONS

Doküman Adı : SP.005.03
Yayın Tarihi : 15.04.2002
Revizyon Tarihi : 02.03.2012
Revizyon No : 02
Sayfa No : 3 / 4

6-Nutritional Data:

Nutrient	Units	Value per 100 grams
Proximates		
Energy	kJ	1009
Protein	g	3.39
Saturated Fat	g	0.00
Carbohydrate	g	62.64
Sodium (mg)	g	10.00
Potasium (mg)	g	1162.00
Dietary Fiber(g)	g	7.30

USDA National Nutrient Database for Standard Reference, Release 22 (2009)

7.Packing&Labeling :

New and clean packages. Use of non-polluting packing material. Marks have to be very properly. Bulk packings are cartons of each 12,5kgs or 10 kgs . Small retails packs are also available. as per customer specifications

Inner packaging : Food Grade Poly liners
Outer packaging : Corrugated cardboard.
Method of closure : Tape, No use of any staples.

Packing	Bulk in strong cartons, each 12,5 kgs or 10 kgs net, inner poly bags
---------	--

8- Labeling:

Product name, Origin ,batch code,Class ,Size, net weight,date of production and Best before date... e.t.c.

APPROVED BY Bülent UYAN Q.C.Manager (Chemistry Engineer)	
Date : 02.03.2013	Signature:
HAZIRLAYAN / GIDA GÜVENLİĞİ YÖNETİM TEMSİLCİSİ	ONAYLAYAN / YÖNETİM KURULU BAŞKANI



DRIED APRICOTS DICED SPECIFICATIONS

Doküman Adı : SP.005.03
Yayın Tarihi : 15.04.2002
Revizyon Tarihi : 02.03.2012
Revizyon No : 02
Sayfa No : 4 / 4

9-Metal Dedection:

All products shall be checked by in-line metal detectors to assure absence of ferrous (max. 1mm), non-ferrous (max. 1.5mm) and stainless steel (max 2mm).

10-Storage and Transportation:

Please Store at 45 F / 8 C in cool and dry room place. Rotate stock by using oldest first (FIFO). Avoid any strong odours. storage area must be free of vermin and toxic chemicals.

Dried apricots must be transported under clean and sound hygienic conditions. Transport conditions have to guarantee integrity and quality of the goods that has to be protected from atmospheric agents, infestation, condensation, dust and from everything that can jeopardize the quality.

11-Shelf Life:

Shelf Life	1year under correct storage condition.
------------	--

APPROVED BY

Bülent UYAN

Q.C.Manager (Chemistry Engineer)

Date : 02.03.2013

Signature: 

HAZIRLAYAN / GIDA GÜVENLİĞİ
YÖNETİM TEMSİLCİSİ

ONAYLAYAN / YÖNETİM KURULU BAŞKANI