

## APRICOT PUREE SPECIFICATION

<b>Description</b>	Apricot Puree is a product that is obtained by selecting ripe, sound apricot fruits and then washing, sorting, seed removal, adding ascorbic acid (optional), pasteurization and running through a turbo finisher and filling them into the packages.
<b>Varieties</b>	Malatya, Zerdali, Tokaloğlu, Dūdai
<b>Origin</b>	TURKEY

Physical, physicochemical & chemical characteristics	Criteria		Standards	
	°Brix, @20°C		Min.10.20	
	Acidity, % citric acid		0.30 - 1.50	
	pH		3.20 - 4.40	
	Bostwick (SS@20°C@30sec/cm)		Min.6.0	
	Ascorbic Acid (mg/kg)		0 - 600	
Microbiological characteristics			Aseptic	Non-aseptic
	Total viable count, cfu/mL		<100	<2000
	Mold, cfu/mL		<10	<500
	Yeast, cfu/mL		<10	<500
	Thermophilic Acidophilic Bacteria (TAB), cfu/mL		<1000	<1000
	Coliform, cfu/mL		Negative	Negative
Sensorial characteristics	Typical of fresh fruit			
Storage Conditions & Shelf Life*	Ambient (24 °C)		Chilled (0-5 °C)	Frozen (-18 °C)
	Aseptic	1 year	2 years	2 years
	Non-aseptic	Not recommended	Not recommended	2 years
Shipment Condition	Aseptic	Shipment condition can be different from the recommended storage condition which is specified on product label. Shelf life is independent from shipment condition.		

\*Indicated storage time is valid only in case of unopened bags at recommended storage conditions.

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### LOGISTIC STANDARDS

<b>Packaging</b>	<p>Standard steel or conical drum.</p> <p>Aseptic: An aseptic bag inside and poly liner bag outside.</p> <p>Non-aseptic: Two poly liner bag or an aseptic bag and a poly liner bag outside.</p> <p>In addition to these regular packaging, upon customer requests different packaging, seals and shrink wraps can be used.</p>
<b>Pallets</b>	According to contract/purchase order, clean, not damaged and suitable for food application.
<b>Labeling</b>	Business name and address, Product Name, Net weight, Batch number, Best before date, Country of origin, Shelf life, Storage conditions

### QUALITY ACCORDING TO FOOD REGULATIONS

<b>Heavy Metals</b>	Heavy metals shall not exceed limits established by AIJN also have complied with regulation (EC) No 1881/2006, unless specified.
<b>Pesticide Residues</b>	Supplier certifies that it has complied with regulation (EC) No 396/2005 and regulation as imposed by U.S. FDA, unless specified.
<b>GMO</b>	All products are free from Genetically Modified Organisms. This also includes genetically modified ingredients and processing aids.
<b>Allergen</b>	Typically, products are free from nuts, peanuts, milk, celery, crustaceans, mollusks, fish, egg, gluten, lupine, sesame seeds, soya and mustard. More detailed information is available upon request.
<b>Legal and Regulatory Compliance</b>	All products are manufactured in accordance with the principles of HACCP and Turkish Food Codex.
	All ingredients and packaging materials are compliant with all current European, UK and FDA regulations and legal standards.
	Fruit ingredients, unless otherwise specified, are fully compliant with the AIJN Code of Practice.
<b>Certificates</b>	ISO 9001, ISO 22000, BRC, Kosher, Halal