



SPECIFICATIONS OF ORGANIC DRIED APRICOTS

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Revision No	13
Revision Date	17.10.2024
Page No	1 of 4

- 1. PRODUCT NAME:** Organic Dried Apricots
- 2. INGREDIENTS:** Organic dried apricots
- 3. DEFINITION:** Organic dried apricots (*Prunus armeniaca*) are apricots cultivated without synthetic pesticides or fertilizers, following strict organic farming practices to promote environmental sustainability. They maintain their natural sweetness and nutritional integrity, free from artificial additives or preservatives during the sun-drying process.
- 4. PHYSICAL AND SENSORY SPECIFICATIONS**

CLASS	: 1
TYPE	: Organic Dried Apricot Whole
STRUCTURE	: Lightly Soft
TASTE / ODOUR	: Characteristic, natural sweet, fruity, no objectionable odors or flavours
COLOR	: Dark brown

DEFECTS	TOLERANCE
Discolored	Max 4,0% as weight
Sunburnt	Max 2,0% as weight
Bruised	Max 2,0% as weight
Light Filth	Max 1,0% as weight
Heavy Filth	Max 0,2% as weight
Insect / Worm Damage	Max 0,5% as weight
Living Insects / Mites	None
Natural Foreign Materials	Max 3 pieces / box
Other Foreign Materials (glass, metal)	None
Mineral Stones	Max 0,1 % as weight
Pits / Pit Fragments	Max 1,0 % as weight
Speckled	Max 3,0% as weight
Moldy	None
Sugared	None

CALIBRATION OF APRICOTS

SIZE NO	COUNT PER KILOGRAMME
1	Up to 100
2	101-120
3	121-140
4	141-160
5	161-180
6	181-200

	SPECIFICATIONS OF ORGANIC DRIED APRICOTS	Document no	SPE 006
		Publishing Date	15/03/2017
		Revision No	13
		Revision Date	17.10.2024
		Page No	2 of 4

7	201-220
8	220 and up

5. CHEMICAL SPECIFICATIONS

SPECIFICATION	TOLERANCE
Fermentation	None
Moisture	Max 22%
Sulphure	None
Pesticides	< RL (Reporting Limit) According to EC Regulation No 834/2007 and 889/2008 and according to USDA organic regulation 7 CFR Part 205 Regulation
Ochratoxin A	< 2,0 ppb
Aflatoxin	B ₁ ; < 2 ppb Sum of B ₁ , B ₂ , G ₁ and G ₂ ; < 4 ppb
<i>*This product complies with Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006.</i>	

6. MICROBIOLOGICAL SPECIFICATIONS

CRITERIA	LIMITS
Total Viable Count	Max 10 ⁵ cfu/g
<i>E.coli</i>	Max 10 cfu/g
<i>Salmonella</i>	Negative (in 25 g)
Yeast	Max 10 ⁴ cfu/g
Mold	Max 10 ⁴ cfu/g
Coliforms	Max 10 ² cfu/g
<i>Bacillus Cereus</i>	Max 10 ² cfu/g
<i>Enterobacteriaceae</i>	Max 10 ² cfu/g

*Parameters are evaluated according to customer demands.

7. PURPOSE OF USE, ALTERNATIVE USE AND SENSITIVE CONSUMER GROUP

PURPOSE OF USE: Dried apricots are often consumed plain or mixed with other healthy snacks.

ALTERNATIVE USE: Dried apricots can be added to yoghurt, smoothies, muesli, porridge, baked goods, and sweet and savoury salads.

SENSITIVE CONSUMER GROUP: It is suitable for all consumers (babies older than 18 months).

8. PACKAGING

Primary Packaging: Food-grade blue polyethylene bags to protect the product from external elements.

Secondary Packaging: Carton boxes, providing an additional layer of protection during transit and storage.

	SPECIFICATIONS OF ORGANIC DRIED APRICOTS	Document no	SPE 006
		Publishing Date	15/03/2017
		Revision No	13
		Revision Date	17.10.2024
		Page No	3 of 4

9. SHELF LIFE AND STORAGE CONDITIONS

Dried apricots have 18 months after production date under suitable storage conditions. The storage room must be constructed in a way that prevents damage to the quality of the product, its packaging and labels. Doors, windows and other parts of the storage room must have appropriate equipment to prevent the entry of all kinds of pests. It should be stored 4°C-10°C and dry place. There should be no foreign odor.

10. NUTRITIONAL INFORMATION

TYPICAL VALUES PER 100G	
Energy (kcal)	255,8
Protein (g)	3,0
Carbohydrates (g)	63,6
Of which sugars (g)	34,3
Fiber (g)	7,1
Fat (g)	0,4
Sodium (mg)	0,03
Calcium (Ca) (mg/kg)	697
Potassium (K) (mg/kg)	11600
Iron (Fe) (mg/kg)	16

**Values may differ according to harvest years.

11. ALLERGEN INFORMATION

ALLERGEN	YES	NO	WHICH RAW MATERIAL AFFECTED?
Celery		x	
Cereals Containing Gluten (wheat, rye, barley, oats, etc.)		x	
Crustaceans		x	
Egg		x	
Fish		x	
Lupin		x	
Milk (including lactose), ice cream, yoghurt, cheese, etc.		x	
Molluscs (including squid & octopus)		x	
Mustard		x	
Nuts		x	
Peanuts		x	
Sesame Seeds		x	
Soybean		x	

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	Publishing Date	15/03/2017
	Revision No	13
	Revision Date	17.10.2024
	Page No	4 of 4

Sulphur Dioxide SO ₂ and Sulphites at > 10mg/kg or 10mg/L as expressed as SO ₂		×	
GMOs (Genetically Modified Organisms)		×	

Country of Manufacture	Turkey
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12. METAL DETECTION

TEST KITS	DETECTION LIMITS
Ferrous	1,5 mm
Non Ferrous	2,0 mm
Stainless Steel	3,0 mm

13. X-RAY DETECTION

Test Kits	DETECTION Limits
Glass Ball	2 mm Ø
Stainless Steel	1,2 mm Ø
Ceramics	2 mm Ø

Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policy will apply.

Rectangular Strip

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO