

**DRIED APRICOTS Industrial
Product Specification**

| PHYSICAL PROPERTIES | TOP GRADE QUALITY |
|----------------------------|----------------------------|
| Color | Mixed: brown-orange-yellow |
| Taste | Sweet |
| Size | Mixed: from 3 to 8 |
| Quantity per 1 kg | 140-160pcs per Kg |
| Infestation | Not found |
| Foreign material | Not found |
| Dirt | 1 % max |
| Discolored | 1 % max |
| Scar damage | 2 % max |
| Cut damage | 1 % max |

| CHEMICAL PROPERTIES | MAX |
|----------------------------|----------------------|
| Moisture | 24 % |
| SO ₂ | 1800 ppm (<2000 ppm) |
| SPC | 1000 / gmax |
| H ₂ O | 23% |
| Pesticide Residues | Not found |
| Live insects | Not found |

| MICROBIOLOGICAL PROPERTIES | MAX |
|-----------------------------------|-------------|
| Mould | 100/gmax |
| Yeast | 100/gmax |
| Coliforms | <10/gmax |
| Salmonella | Neg in 25 g |

| HEAVY METALS | Max levels |
|---------------------|-------------------|
| Cadmium | <0,03 mg/kg |
| Aflatoxin B1 | Not found |
| Mercury | <0,01 mg/kg |
| Arsenic | <0,02 mg/kg |
| Ochratoxin | 0.002 max |

| Nutrition Values | Per 100 g |
|--------------------------|------------------|
| Calories (Energy) (Kcal) | 238 |
| Protein (g) | 3.65 |

| | |
|-------------------------|------|
| Total Carbohydrate (g) | 77 |
| Total Fat (g) | 0 |
| Cholesterol (mg) | 0 |
| Sodium (mg) | 1.25 |
| Total Dietary Fiber (g) | 5 |
| Sugars (g) | 61 |
| Iron (mg) | 4.6 |

| | |
|-----------------|--|
| Packing | Carton box per 10 kg All materials used with regards to the products are Food Grade and adequate including the products packaging |
| Allergen | Non-allergen |
| Non Gmo | The product do not contain genetically modified organisms |
| Treated | Sulphured <2000 ppm SO ₂ |

| | |
|------------------|---|
| Storage | 0° to +5° C |
| Self Life | 12 months (when kept in recommended temp) |