

**DRIED APRICOTS CONVENTIONAL**  
**Product Specification**

<b>PHYSICAL PROPERTIES</b>	<b>TOP GRADE QUALITY</b>
Color	Orange
Taste	Sweet
Size	From No 1 (36mm) to No 8 (20mm) (acc. sizing standard)
Quantity per 1 kg	As from 100 to 220 pcs per kg (acc. to size)
Infestation	Not found
Foreign material	Not found
Dirt	1 % max
Discolored	1 % max
Scar damage	2 % max
Cut damage	1 % max

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

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

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

<b>Nutrition Values</b>	<b>Per 100 g</b>
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

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

<b>Storage</b>	+5° to +16+20° C
<b>Self Life</b>	12 months (when kept in recommended temp)