

 WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION		Product Code:	APRI040 (10KG) APRI015 (1KG)
	APRICOT DRY DICED 5-8MM TURKISH		Issue No:	6
			Change Notice No:	5
			Date Issued:	06/09/2024

Product Identification	
Product Name	Apricot Dry Diced 5-8mm Turkish
Country of Origin	Product of Turkey.
Description	Selected Apricots which have been sorted to remove any discoloured, immature, hard or unduly small fruits. The Apricots are sun dried, treated with sulphur dioxide, washed, graded, diced, using rice flour as a free flow agent and inspected.
Intended Use	Food may be used as an ingredient, or may be retail-ready finished product
Ingredient List	Apricot (>96.2%), Rice Flour (3.5%), Sulphur Dioxide (e220) (<0.3%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Apricot Dry Diced 5-8mm Turkish contains sulphites, and/or derivatives thereof.
Allergen cross-contact statement	Product contains Sulphites.
GMO statement	Apricot Dry Diced 5-8mm Turkish is a non GM product.
Halal accreditation	Apricot Dry Diced 5-8mm Turkish is Halal suitable (validation means: Suitable).
Kosher accreditation	Apricot Dry Diced 5-8mm Turkish is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Apricot Dry Diced 5-8mm Turkish is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Total Ash		2.57	%
Moisture		23.59	%
Energy		1009	kJ
Protein		3.39	g
Fat	Total	0.51	g
	Saturated	0	g
Carbohydrate	Total	62.64	g
	Sugars	53.44	g
Dietary Fibre		7.3	g
Sodium		10	mg
Potassium		1162	mg
Data from theoretical source (Information obtained from supplier).			

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Typical uniform colour of sun-dried apricots mixed with white rice flour, light to dark orange.
Flavour / odour	Characteristics of sun dried apricots and free from foreign flavours and odours
Texture	Slightly soft and chewy

Physical Specification(s)	
Test / Parameter	Specification
Discoloured Fruits	≤ 3.0 %
Foreign Matter (typical)	≤ 0.005 %
Pit & Pit Pieces	≤ 2 pieces/10 Kg
Dice Size	5 - 8mm
Metal Detector	Fe 2.5mm Non-Fe 3.0mm SS 4.0mm

Microbiological Specification(s)	
Test / Parameter	Specification
Total Plate Count	< 12,000cfu/g
Yeast	< 3,000cfu/g
Mould	< 3,000cfu/g
Coliforms	< 100 M.P.N./g
E. Coli	Absent cfu/g
Salmonella	Not Detected /25g

Chemical Specification(s)	
Test / Parameter	Specification
Moisture	< 23%
Aw (Water Activity)	≤ 0.750
Sulphur Dioxide	max 3,000ppm
PH	3.0 - 4.0

Packaging description:	Product shall be packed in blue plastic liners or bag inside cardboard carton (10KG) or in food grade pouches heat sealed (1KG). No staples, wire closure or castrating rings to be used.
Traceability comments:	Date Code
Delivery temperature:	Delivery temperature is < 20°C.
Pack size:	10 & 1kg
Storage and shelf life:	Before opening, the product should be stored at < 20°C. Additionally, dry, well ventilated clean conditions, protected from sunlight, < 60% R.H. If stored as advised, the shelf life in original, unopened packaging should be 8* months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 9/6/2024
Authorised by: Liviu Gorgos	Signature:	Date: 9/6/2024