

**DICED  
SULPHURED**

# **SUNDRIED APRICOTS**



## **SPECIFICATIONS - DICED SULPHURED SUNDRIED APRICOTS**

### **Physical specifications**

|  |                            |
|--|----------------------------|
| Cutting size (mm)                            | 4x4, 5x5, 8x5, 5x10, 10x10 |
| Quantity tolerance above/<br>under a/m sizes | Max 10%                    |
| Structure                                    | Lightly soft               |
| Odor and taste                               | Typical                    |
| Hard foreign material                        | None                       |
| Natural foreign material >10mm               | Max. 1 pcs / 10Kg          |
| Pits/ fragments                              | Max 1 pcs / 10Kg           |
| Rice flour                                   | 6- 15%                     |

### **Chemical specifications**

|              |               |
|--------------|---------------|
| Fermentation | None          |
| Moisture     | Max. 24%      |
| Sulphure     | Max. 2000 ppm |

### **Microbiological Specifications**

|             |                                 |
|-------------|---------------------------------|
| Grades      | Acc. to TR standard pieces / Kg |
| TVC         | <5x10 <sup>4</sup> cfu/ g       |
| E. coli     | Negative (in 1 g)               |
| Salmonella  | Negative (in 25 g)              |
| Yeast       | Max 10 <sup>3</sup> / g         |
| Mould       | < 10 <sup>3</sup> / g           |
| Shelf life  | 12 months                       |
| Ingredients | Sun dried apricots, rice flour  |