



Apricot halves IQF

1. <i>Product description</i>	Apricot halves, washed, sorted, pitted, sorted, IQF, packed.																								
2. <i>Chemical characteristics</i>	<p>Brix: > 10</p> <p>pH: 3 – 3,8</p> <p>Acidity (in citric acid): 1,0 – 2,5 %</p> <p>Ascorbic acid: > 200 ppm</p>																								
3. <i>Physical characteristics</i>	<p>Appearance: halves, typical, uniform variety</p> <p>Colour: typical yellow</p> <p>Aroma: typical</p> <p>Taste: typical</p> <p>Consistency: Firm</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 33%;"></th> <th style="width: 33%; text-align: center;">Unripe</th> <th style="width: 33%; text-align: center;"><15%</th> </tr> </thead> <tbody> <tr> <td></td> <td colspan="2" style="text-align: center;">Foreign materials</td> </tr> <tr> <td>Vegetable</td> <td>Stones</td> <td>1/ 10Kg</td> </tr> <tr> <td></td> <td>Frag. Stones</td> <td>2/ 10Kg (<2mm)</td> </tr> <tr> <td></td> <td>Leaves</td> <td>1/ 10Kg</td> </tr> <tr> <td></td> <td>Stalks</td> <td>2/ 10Kg</td> </tr> <tr> <td></td> <td>Evm</td> <td>Not permitted</td> </tr> <tr> <td>Animal</td> <td>Insect, worms, larvae</td> <td>Not permitted</td> </tr> </tbody> </table>		Unripe	<15%		Foreign materials		Vegetable	Stones	1/ 10Kg		Frag. Stones	2/ 10Kg (<2mm)		Leaves	1/ 10Kg		Stalks	2/ 10Kg		Evm	Not permitted	Animal	Insect, worms, larvae	Not permitted
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4. <i>Microbiological characteristics</i>	<p>Total plate count: < 50.000 cfu / g</p> <p>Total coliforms: absent</p> <p>Yeasts: < 1.00 cfu/g</p> <p>Moulds: < 1.00 cfu/g</p> <p>Salmonella: absent</p> <p>Listeria monocyt: absent</p>																								
5. <i>Pesticides and Heavy metals</i>	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins) within the European Law (Reg. 396/2005 and Reg 1881/2006).																								
6. <i>Packaging</i>	<p><i>Primary packaging:</i> plastic blue coloured bag suitable for food contact without staples or other metallic items, reg 1935/04/EC and following changes; dir 2002/72/EC and following charges (included 2005/79/CE).</p> <p><i>Secondary packaging:</i> cardboard or paper bag without staples or other metallic items, closed with blue tape.</p> <p><i>Epal pallet</i> 80x120cm.</p>																								
7. <i>Net weight</i>	10 – 20 kg																								
8. <i>Shelf life</i>	30 months after production date																								
9. <i>Transport & Storage</i>	temperature of -18°C																								
10. <i>Other</i>	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free																								
Rev - Date																									
01 - 27/09/2016																									