

Apricot halves IQF

1. Product description	Apricot halves, washed, sorted, pitted, sorted, IQF, packed.		
2. Chemical characteristics	Brix: > 10		
	pH: 2,9 – 3,7		
	Acidity (in citric acid): 1,0 – 2,5 %		
	Ascorbic acid: > 200 ppm		
3. Physical characteristics	Appearance: halves, typical, uniform variety Colour: typical yellow Aroma: typical Taste: typical Consistency: Firm		
	Foreign materials		
	Vegetable	Stones	1/ 10Kg
		Frag. Stones	1/ 10Kg
		Leaves	1/ 10Kg
		Stalks	2/ 10Kg
		Evm	Not permitted
	Animal	Insect, worms, larvae	Not permitted
5. Pesticides and Heavy metals	Total coliforms:absentYeasts:< 1.000 cfu/g		
	the European directives	and regulation limits.	
6. Packaging	<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). <i>Secondary packaging:</i> cardboard or paper bag without staples or other metallic items, closed with blue tape. <i>Epal pallet</i> 80x120cm.		
7.Net weight	10 – 20 kg		
8. Shelf life	30 months after production date		
9. Storage	temperature of -18°C		
10. Other	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free		
Rev.			
01 _31/03/2014			