

PRODUCT INFORMATION					
PRODUCT NAME: Apricots - Whole Sulphured					
COMMODITY CODE	0813100000				
PRODUCT GRADE & SIZE:	RTU & Size 1 to 8				
PACK SIZE:	12.5 Kg				
BRAND NAME:	Orchard Choice				
PRODUCT DESCRIPTION:	Prepared from sound and mature apricots (ex. <i>Prunus armenica L</i> ) that are harvested by hand, treated with SO2 for colour retention, sun dried, washed, calibrated, selected and metal detected.				
COUNTRY OF MANUFACTURE:	Turkey				
ISSUE DATE:	(004) 11.11.2024				

PRODUCT COMPOSITION TABLE					
Compound Ingredients % in Mixing Bowl Additive or Function Country of Origin GM status					
Apricots	99.8% Min	Ingredient	Turkey	GMO Free	
Sulphur dioxide (E220)	0.2% Max	Preservative	Turkey	GMO Free	
Total	100				

INGREDIENT DECLARATION				
Ingredients	Apricots, Preservative: Sulphur dioxide (E220)			

ADDITIVE TABLE					
E-number Name Amount (mg/kg) Function					
E220	Sulphur dioxide	<2000 mg/kg	Preservative		

Manufacturer ALLERGEN TABLE					
Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information	
<b>Cereals containing GLUTEN</b> and products thereof	No	No	No		
EGGS or its derivatives	No	No	No		
FISH or its derivatives	No	No	No		
CRUSTACEANS / SHELLFISH	No	No	No		
MOLLUSCS	No	No	No		
PEANUTS or derivatives	No	No	No		
SOYA BEANS or derivatives	No	No	No		
MILK (LACTOSE) or its derivatives	No	No	No		
NUTS, tree nuts:	No	No	No		
<b>CELERY</b> , including celeriac and its derivatives	No	No	No		
<b>MUSTARD</b> , referring to all parts of the plant and derivatives thereof	No	No	No		
SESAME SEEDS or derivatives	No	No	No		
SULPHITES >10ppm - Sulphite quantity to be given in ppm	Yes	Yes	Yes	SO2 (E220) <2000 ppm. Allergen Control Procedure in place.	
LUPIN seeds or derivatives	No	No	No		

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OTHER FOOD GROUPS INTOLERANCE TABLE					
Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information	
Hydrogenated Fat/ Oil	No	No	No		
Palm Oil	No	No	No		
Maize & Maize Derivatives	No	No	No		
Vegetable & Vegetable Derivatives	No	No	No		
Yeast & Yeast Derivatives	No	No	No		
Seeds, Seed Oil & Seed Derivatives	No	No	No		
Flavourings, Colours or Preservatives	Yes	Yes	Yes	SO2 (Preservative)	
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No		
Artificial Sweeteners (e.g., Aspartame)	No	No	No		
Added Sugar	No	No	No		
Added Salt	No	No	No		
Gelatine	No	No	No		
Other Animal Derivatives	No	No	No		
BHA/ BHT	No	No	No		
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No		
Kiwi	No	No	No		
Cinnamon	No	No	No		
Cocoa	No	No	No		
Coriander	No	No	No		
Glutamates (E620 - E625)	No	No	No		
Legumes	No	No	No		

SPECIAL DIETARY REQUIREMENTS					
The product is SUITABLE for:					
Vegetarians	Yes	Muslims / Halal	Yes		
Vegans	Yes	Coeliac	Yes (Not tested to <20 ppm level)		
Ovo-Lacto Vegetarians	Yes	Organic	No		
Jewish / Kosher	Yes				

		NUTRITIONAL DATA	
Nutrient P	arameter	Typical value (per 100g)	Source of data
Energy	kJ	802	McCance & Widdowson's COFID 2021
Energy	kcal	188	McCance & Widdowson's COFID 2021
Protein	g	4.8	McCance & Widdowson's COFID 2021
Total Fat	g	0.7	McCance & Widdowson's COFID 2021
	of which saturated g	-	McCance & Widdowson's COFID 2021
of which mono-unsaturated g		-	McCance & Widdowson's COFID 2021
	of which poly-unsaturated g	-	McCance & Widdowson's COFID 2021

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Total Carbohydra	ate g	43.4	McCance & Widdowson's COFID 2021		
	of which sugars g	43.4	McCance & Widdowson's COFID 2021		
	of polyols g	-	McCance & Widdowson's COFID 2021		
	of which starch g	<0.0125	McCance & Widdowson's COFID 2021		
Salt	g	0.14	McCance & Widdowson's COFID 2021		
Dietary Fibre	g	7.7	McCance & Widdowson's COFID 2021		
N: Nutrient is present in significant quantities but there is no reliable information on amount					

PHYSICAL PARAMETERS					
Criteria	Maximum	n or Range			
	Size No.1	<100			
B 0 (M)   B''   B	Size No.2	101-120			
Berry Count of Whole Pitted Dried	Size No.3	121-140			
Apricots (per 1 Kg)	Size No.4	141-160			
Tolerance 25% of the Apricots may be of the	Size No.5	161-180			
next larger or next smaller size or dry up to 10% different size.	Size No.6	181-200			
10% dinerent size.	Size No.7	201-220			
	Size No.8	221+			
Total Defects (w/w per Kg)	15% Max. (±2	2% Tolerance)			
Speckled* (diameter >1mm and >15					
specks on one face) (w/w per Kg)	6%	Max.			
*According to characteristic of the year,	070	WIGA.			
freckled fruit rate can be doubled up.					
Insect damage (w/w per Kg)	***	Max.			
Discoloured (w/w per Kg)	4%	Max.			
White Spots (w/w per Kg)	2%	Max.			
Sunburn (w/w per Kg)	5%	Max.			
Hail Damage (w/w per Kg)	5%	Max.			
Apricot kernels (Pits/pieces) (per Kg)	1 pc	Max.			
Characteristic Foreign Body (Stalks,	3 pcs	s Max.			
Stems, Leaves etc.) (per Kg)	·				
Mould (w/w per Kg)	1% Max.				
Embedded Dirt (w/w per Kg)	3% Max.				
Split > 1/3 (w/w per Kg)	2% Max.				
Mineral stones <5 mm (per ton)	5 pcs Max.				
Mineral stones > 5mm (per ton)	1 pc Max.				

ORGANOLEPTIC PROPERTIES					
Appearance Reasonably uniform in colour but may vary from yellow to orange.					
Texture	Chewy but not tough				
Flavour & Aroma	Typical of sulphured apricot. Sweet with some sharpness of SO2 with no objectionable or off-flavours				

MICROBIOLOGICAL PARAMETERS				
Criteria	Maximum or Range			
Aerobic Colony Count	100,000 cfu/g Max.			
Total Mould Count	10,000 cfu/g Max.			
Total Yeast Count	10,000 cfu/g Max.			
Coliforms	100 cfu/g Max.			
E.coli	< 10 cfu/g			
Salmonella spp	Absent in 25 g			

CHEMICAL PROPERTIES			
Criteria Maximum or Range			
Moisture	18 – 25%		
Aflatoxin B1	2ppb Max.		

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Aflatoxin Total	4ppb Max.	
Ochratoxin A	2 ppb Max.	
SO2	2000ppm Max.	
Additional Chemical Criteria		

## SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 12 months minimum from production date (under recommended storage condition)

Shelf life for Opened Product: 1 month (under recommended storage conditions)

Recommended Storage Temperature (°C): Clean, dry, cool conditions ideally (20 °C Max.) Away from strong odours and infestation.

Recommended relative humidity range (%): 65% RH Max.

## **Additional Notes**

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product, and its ingredients have not been produced from GMO sources and do not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, (EC) No 2023/2006 & (EU) No 10/2011 packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 178/2002 (EC) No 852/2004, (EC) No 396/2005, (EU) No 1169/2011, (EC) No 2023/915, directive 2001/95/EC and all other relevant, current UK & EU laws
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Any packaging supplied with the product is for business-to-business use only and must not be disposed of in household waste.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and we accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policieis will apply.

Component		Manufacturer		Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in	Handled on	In Product	Processed	Handled
		Same	Site		in Same	on Site
		Equipment			Equipment	
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES
thereof						
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	YES	YES	YES	YES	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

PRODUCT SPECIFICATION

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