



PRODUCT SPECIFICATION

| PRODUCT INFORMATION | |
|----------------------------------|--|
| PRODUCT NAME: | Turkish Pitted Whole Sulphured Apricots |
| PRODUCT GRADE & SIZE: | RTU & Size 1 to 8 |
| PACK SIZE: | 12.5kg |
| BRAND NAME: | Orchard Choice |
| PRODUCT DESCRIPTION: | Prepared from sound and mature apricots (ex. <i>Prunus armenica L</i>) that harvested by hand, treated with SO ₂ for colour retention, sun dried, washed, calibrated, selected and metal detected. |
| COUNTRY OF MANUFACTURE: | Turkey |
| ISSUE DATE: | 003 (19.07.2021) |

| 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 |

Allegens: -When purchased in bulk size original packaging, manufacturer allergen policy will apply.
 When purchased in quantities that need re-packaging, our allergen policies will apply.

| Component | Manufacturer | | | Nuts in Bulk (Applies when bought in small quantities that need re-packaging) | | |
|--|--------------|-----------------------------|-----------------|--|-----------------------------|-----------------|
| | In Product | Processed in Same Equipment | Handled on Site | In Product | Processed in Same Equipment | Handled on Site |
| 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 thereof | NO | NO | NO | NO | YES | YES |
| 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 |

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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 (Not certified) |
| Vegans | Yes | Coeliac | Yes (Not tested to <20 ppm level) |
| Ovo-Lacto Vegetarians | Yes | Organic | No |
| Jewish / Kosher | Yes | | |

NUTRITIONAL DATA

| Nutrient Parameter | 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 | N | McCance & Widdowson's COFID 2021 |
| of which mono-unsaturated g | N | McCance & Widdowson's COFID 2021 |
| of which poly-unsaturated g | N | McCance & Widdowson's COFID 2021 |

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|--|-------|----------------------------------|
| Total Carbohydrate g | 43.4 | McCance & Widdowson's COFID 2021 |
| of which sugars g | 43.4 | McCance & Widdowson's COFID 2021 |
| of polyols g | N | McCance & Widdowson's COFID 2021 |
| of which starch g | Trace | 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 or Range | |
| Berry Count of Whole Pitted Dried Apricots (per 1 Kg) <i>Tolerance 25% of the Apricots may be of the next larger or next smaller size or dry up to 10% different size.</i> | Size No.1 | <100 |
| | Size No.2 | 101-120 |
| | Size No.3 | 121-140 |
| | Size No.4 | 141-160 |
| | Size No.5 | 161-180 |
| | Size No.6 | 181-200 |
| | Size No.7 | 201-220 |
| | Size No.8 | 221+ |
| Total Defects (w/w per Kg) | 15% Max. (±2% Tolerance) | |
| Speckled* (diameter >1mm and >15 specks on one face) (w/w per Kg) <i>*According to characteristic of the year, freckled fruit rate can be doubled up.</i> | 6% Max. | |
| Insect damage (w/w per Kg) | 5% 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, Stems, Leaves etc.) (per Kg) | 3 pcs Max. | |
| 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 SO ₂ with no objectionable or off-flavours |

| MICROBIOLOGICAL PARAMETERS | |
|------------------------------------|--|
| Criteria | Maximum or Range |
| Aerobic Colony Count | Target: <50,000 cfu/g (Tolerance:100,000 cfu/g Max.) |
| Presumptive <i>Bacillus cereus</i> | <100 cfu/g |
| Total Mould Count | Target: <5,000 cfu/g (Tolerance:10,000 cfu/g Max.) |
| Total Yeast Count | Target: < 5,000 cfu/g (Tolerance:10,000 cfu/g Max.) |
| Coliforms | <100 cfu/g |
| <i>E.coli</i> | < 10 cfu/g |
| Salmonella spp | Absent in 25 g |



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| CHEMICAL PROPERTIES | |
|--------------------------------------|------------------|
| Criteria | Maximum or Range |
| Moisture | 18 – 25% |
| Aflatoxin B1 | < 2ppb |
| Aflatoxin Total | < 4ppb |
| SO2 | < 2000ppm |
| Additional Chemical Criteria: | |

| SHELF LIFE AND STORAGE CONDITIONS |
|---|
| Shelf life from Production Date: 12 months 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. |

| PACKAGING & PALLETISATION DETAILS | | |
|-----------------------------------|------------------------------------|--|
| | Primary Packaging - (Food Contact) | Secondary Packaging - (Outer Case) |
| Material & Closure: | LDPE folded over | Cardboard sellotaped |
| Colour: | Blue | White |
| Dimensions (LxWxH) mm: | Packer specific | Packer Specific |
| Packaging Weight: | Packer Specific | Packer Specific |
| Label Position: | N/A | On side of cardboard box |
| Label / Coding information: | N/A | Product Name, Type, Lot Number, Net Weight, Origin, Ingredients, PO Number, BBE Date |
| Coding example: | N/A | Packer Specific |

| PALLETISATION AND WEIGHT CONTROL | |
|-------------------------------------|-----------|
| Units per Layer: | 10 |
| Total Unit per Pallet: | 80x12.5Kg |
| Pallet Material: | Wood |
| Height of Finished Pallet: | 1.6 M |
| Average or Minimum Weight per unit: | Minimum |
| Target Weight per unit: | 12.5Kg |
| Declared Weight on Label: | 12.5Kg |

| Additional Notes |
|--|
| <ul style="list-style-type: none"> In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product (including all ingredients) has not been produced from GMO sources and does 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, 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 396/2005, (EU) No 1169/2011, (EC) No 1881/2006, 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 NUTSINBULK and/or 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. 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. |

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- 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 NUTSINBULK 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.

For and on behalf of Supplier / Customer

| | |
|------------------------|--|
| Name | |
| Position | |
| Company | |
| Sign & Date | |

Please note that this specification will be considered accepted after three weeks if no signed copy of the specification is received.

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