



PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME:	Apricots - Whole Natural
COMMODITY CODE:	0813100000
PRODUCT GRADE & SIZE:	RTU & Size 1 to 8
PACK SIZE:	12.5kg or similar
BRAND NAME:	Orchard Choice
PRODUCT DESCRIPTION:	Apricots (ex. <i>Prunus armenica</i> L.) dried slowly and naturally under sun with no preservatives.
COUNTRY OF MANUFACTURE:	Turkey
ISSUE DATE:	(005) 11.11.2024

PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Apricots	100	Ingredient	Turkey	GMO Free
Total	100			

INGREDIENT DECLARATION

Ingredients	Apricots
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ADDITIVE TABLE

E-number	Name	Amount (mg/kg)	Function
N/A	-	-	-

MANUFACTURER ALLERGEN TABLE

Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN 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	
CELERY, including celeriac and its derivatives	No	No	No	
MUSTARD, 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	No	Yes	Yes	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	No	Yes	Yes	Sulphured Apricots are cleaned on the same line/ site. Allergen Control Procedure is in place
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 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	-	McCance & Widdowson's COFID 2021

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of which mono-unsaturated g	-	McCance & Widdowson's COFID 2021
of which poly-unsaturated g	-	McCance & Widdowson's COFID 2021
Total Carbohydrate 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 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...) (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 light to dark brown.
Texture	Chewy firm in body but not tough
Flavour & Aroma	Natural Apricot sweet taste 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.
<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 Max.
Aflatoxin Total	4ppb Max.
Ochratoxin A	2 ppb Max.
SO2	10 ppm 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.

For and on behalf of our supplier

Version	(005) 11.11.2024		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Hazal Gul	James Weaire	Charlotte Heather
Position	Technical Coordinator	Managing Director	Technical Manager
Date	30.10.2024	11.11.2024	30.10.2024



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Allergens:- 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	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
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	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
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