

PRODUCT INFORMATION			
PRODUCT NAME: Apricot - Sulphured Diced			
COMMODITY CODE:	0813100000		
PRODUCT GRADE & SIZE:	3-5mm (Snack Dice), 6-8mm, 8-10mm & RTU Grade		
PACK SIZE:	10 kg, 12.5 kg or similar		
BRAND NAME:	Orchard Choice		
PRODUCT DESCRIPTION:	Sulphur treated sun dried apricots (<i>Prunus armeniaca</i>); prepared from sound and mature fresh apricots that harvested by hand; are washed, calibrated, selected, diced, mixed with rice flour and metal detected.		
COUNTRY OF MANUFACTURE:	Turkey		
ISSUE DATE:	(006) 23.10.2024		

PRODUCT COMPOSITION TABLE					
Compound Ingredients % in Mixing Bowl Additive or Function Country of Origin					
Apricots	96.8% Min.	Ingredient	Turkey	GMO Free	
Rice Flour	3% Max.	Processing Aid/ Free Flowing Agent	Turkey	GMO Free	
Sulphur Dioxide (E220)	0.2% Max.	Preservative	Turkey	GMO Free	
Total	100				

INGREDIENT DECLARATION		
Ingredients	Apricots, Rice Flour, Preservative: Sulphur Dioxide (E220)	

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

Manufaturer 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		

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page:
CH-REC 013 PRS	31.01.2024	014	C. HEATHER	H. GUL	1 of 4



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	

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)	
Ovo-Lacto Vegetarians	Yes	Organic	No	
Jewish / Kosher	Yes			

NUTRITIONAL DATA					
Nutrient Parameter Typical value (per 100g) Source of data					of data
Document Ref: CH-REC 013 PRS	Issue Date: 31.01.2024	Version No: 014	Prepared by: C. HEATHER	Authorised by: H. GUL	Page: 2 of 4



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		
Total Carbohydrate g	43.4	McCance & Widdowson's COFID 2021		
of which sugars g	43.4	McCance & Widdowson's COFID 2021		
of polyols g	of polyols g - McCance & Widdowson			
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			
Over Size (w/w)	10% Max.			
Under Size (w/w)	15% Max.			
Pits & Pits Parts (Kernels) (per 100kg)	3 pcs Max.			
Characteristic Foreign Body (Stalks, stem, leaves etc.) (per carton)	3 pcs Max.			
Mineral Stones (per ton)	1 pc Max.			
Additional Extrinsic Foreign Bodies:				

ORGANOLEPTIC PROPERTIES			
Appearance Reasonably uniform in colour which may vary from yellow to orange.			
Texture	Chewy but not tough with a trace of rice flour coating.		
Flavour & Aroma	Sweet with slight sharpness of SO with no off flavours and odours.		

MICROBIOLOGICAL PARAMETERS			
Criteria	Maximum or Range		
Aerobic Colony Count	10,000 cfu/g Max.		
Total Mould Count	1,000 cfu/g Max.		
Total Yeast Count	1,000 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	2 ppb Max.		
Aflatoxin Total	4 ppb Max.		
Ochratoxin A	2 ppb Max.		
SO2	2000 ppm Max.		

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page:
CH-REC 013 PRS	31.01.2024	014	C. HEATHER	H. GUL	3 of 4



Additional Chemical Criteria:

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: Minimum 12 months from production date (under recommended storage conditions)

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 our supplier or 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	(006) 23.10.2024				
Approval	Technical Preparation	Procurement Review	Technical Authorisation		
Name	Hazal Gul	James Weaire	Charlotte Heather		
Position	Technical Coordinator	Managing Director	Technical Manager		
Date	09.10.2024	23.10.2024	09.10.2024		

Component	omponent 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	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