

	WHOLE DRIED APRICOTS (SULPHURED) FINAL PRODUCT SPECIFICATION	Document no: WFN-01 Issue date: 17.01.2023 Revision: 5 Revision date: 26.06.2026
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1. GENERAL INFORMATION

PRODUCT NAME:	Whole Dried Apricots with SO ₂
PRODUCT DESCRIPTION:	It is the sulphurized, sun-dried and seeded products of the robust and mature fruits of the tree, which belongs to the genus Prunus Armeniaca.

2. PRODUCT COMPOSITION

INGREDIENT NAME	FUNCTION	COUNTRY OF ORIGIN	PERCENTAGE (%)
1. Chopped Dried Apricots	Fruit	Turkey	99,8
2. Sulphurdioxide	Preservative	Turkey	max 0.2

3. ORGANOLEPTIC CHARACTERISTICS

ODOR:	Typical sulphured apricots free from any off odours.
FLAVOR:	Characteristic flavor and aroma of apricots
APPEARANCE:	Irregular shape, Typical sulphurous apricot appearance, away from large spots,
COLOR:	Bright orange to light yellow.
TEXTURE:	Soft, chewy texture

4. PHYSICAL PARAMETERS

PARAMETER	SPECIFICATION	TEST METHOD
Size	Jumbo (<80) No.1 (81-100), No.2 (101-120), No.3 (121-140), No.4 (141-160), No.5 (161-180), No.6 (181-200), No.7. (201-220), No.8 (>220) pieces/ kg	Visual Inspection
Spoilt Berry (w/w)	Max. %2	Visual Inspection
Moldy Berry (w/w)	Max. % 1	Visual Inspection
Speckled (w/w)	Max. %5	Visual Inspection
Hail Marks (pcs/10 kg)	Max. %3	Visual Inspection
Cut Berry (w/w)	Max. % 5	Visual Inspection
Damaged Berry (w/w)	Max. % 3	Visual Inspection
Discolored Berry	Max % 3	Visual Inspection
Dirty Berry (w/w)	Max. % 5	Visual Inspection
Insect damaged	Max. % 2	Visual Inspection
Mineral stone >4mm (per box)	max. 1 piece	Visual Inspection
Pit (per box)	Max. 1 piece	Visual Inspection
Stone >4mm (pcs/10 kg)	max. 1 piece	Visual Inspection
Vegetable foreign materials and dirt	max.0,5 % by weight	Visual Inspection
Dangerous foreign materials *	Absent	Visual Inspection
Live insects	Absent	Visual Inspection
Total defect	max %15	Visual Inspection

* As a dangerous foreign substance (glass, plastic, metal, wood, hair etc.)

5. CHEMICAL PARAMETERS

PARAMETER	SPECIFICATION	METHOD-FREQUENCY	TEST
Moisture	Max. % 25	DFA- Every batch	Internal laboratory

Water Activity (Aw)	max 0.75	Every batch	Internal laboratory
Ochratoxin A	2 ppb	Monthly	Accredited laboratory
Aflatoxin B1	2 ppb	Monthly	Accredited laboratory
Aflatoxin B1+B2+G1+G2	4 ppb	Monthly	Accredited laboratory
Sulphurdioxide	≤2000 ppm	Monier Williams- Every batch	Internal laboratory
Pesticide	EC No: 396/2005		
Heavy Metal	EC No: 2023/915		

*2000 ppm for EU, can be change according to country regulations such as for NZ/AUS limit is max. 3000ppm.

6. MICROBIOLOGICAL PARAMETERS

PARAMETER	SPECIFICATION	METHOD-FREQUENCY	TEST
Total Viable Count	<10000 cfu/g	Every batch	Accredited laboratory
Mold	<1000 cfu/g	Every batch	Accredited laboratory
Yeast	<1000 cfu/g	Every batch	Accredited laboratory
E.Coli	Not Detected in 10 g	Every batch	Accredited laboratory
Coliform	<100 cfu/g	Every batch	Accredited laboratory
Enterobacteriaceae	<100 cfu/g	Every batch	Accredited laboratory
Salmonella	Absent in 25 g	Every batch	Accredited laboratory

* Depends on requests of customer analyses can be done by accredited laboratory

7. HACCP

Oven Treatment for reduce SO2 (CCP 5) For whole product, Sulfur value must be < 2000 ppm.

X-Ray (CCP2)	Challenged with four test cards hourly(2 mm Ceramic, 3 mm Glass)
Box Metal Detector (CCP 4)	Challenged with kits hourly (2 mm Fe, 2.5 mm Non-Fe, 3 mm SS, blue band aid)
If the whole product is to be retail packaged in bag type packages larger than 1000 kg:	
Checkweigher (CCP 5, retail packing line)	Production of the weight of the product produced according to acceptable TU1 and TU2 values according to metrology values, every half hour tested with lower limits prepared according to the weight of the parties
Metal Detector (CCP 6, retail packing line)	Packaged products are passed through a metal detector. It is tested every half hour. (1,5 mm Fe, 1,8 mm Non-Fe, 2,2 mm Stainless Steel, Metal embedded band aid)

8. PACKAGING MATERIAL

Primary Packaging (Bulk)	Low density PE with a one layer thickness of 35 micron
Primary Packaging (Retail)	Laminated OPP+CPP/OPP+OPP/OPP+PET
Secondary Packaging	Cartonboard box
Tape color	blue tape
Net Weight	12 kg, 10 kg

9. ADDITIONAL LABELLING REQUIREMENTS OTHER THAN STANDARD LABEL

Must	Ingredients: sulphurdioxide (in bold characters) (Allergen)
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10. STORAGE AND TRANSPORT

Storage	Ambient tempure, at dry cool place
Best Before	12 months
Intended Use	For bakery products, bread, and chocolate production and also as a snack itself
Health care	One who have sulphur allergy should not consume.Diabetic patients should consume limited.
Shipment type	Bulk/Wooden Pallets/Plastic Pallets
Distribution	Sea Container/Road Transport (Ambient temperature transport)
Fumgation	In transit fumigation via Magnesium Phosphide plate (1 plate per 20 feet container)

11. ALLERGEN INFORMATION

Allergens	Present in the product	Present in other products manufactured in the same line	Present in the same manufacturing plant
Peanuts or Derivatives – e.g. groundnuts, peanut meal,peanut butter, peanut oil, peanut proteins, mandelonas	N	N	N
Tree Nuts or Derivatives – e.g. almonds, pecans,walnuts, brazil nuts, hazelnuts, pine nuts, pistachios, macadamia, cashew, almond oil	N	N	N
Sesame Seeds or Derivatives – e.g. sesame oil, paste	N	N	N
Milk or Derivatives – e.g. whey, butter, casein, lactose, yogurt powder	N	N	N
Egg or Derivatives – e.g. egg powder, egg protein, isolates, yolks	N	N	N

Fish or Derivatives – e.g. fish proteins, oils, extracts	N	N	N
Crustaceans – e.g. shrimp, lobster, crab, crayfish and Shell Fish – e.g. mussels, snails, cockle, scallops, oysters, or their Derivatives e.g. extracts	N	N	N
Soy and Derivatives – e.g. soy protein, soy lecithin, tofu, soy sauce, soy isolates	N	N	N
Wheat, triticale or their derivatives , e.g. spelt, durum, wheat flour, kamut, rye, barley, oats triticale, seasonings, flavour	N	N	N
Gluten and source other than wheat - includes gluten protein or modified gluten protein from wheat, barley, oats, rye, triticale,	N	N	N
Sulphites [> 10 ppm] – e.g. sulphur dioxide, sodium metabisulphite, sodium sulphite, etc.	Y	Y	Y
Mustard or Derivatives – e.g. mustard seeds, flour	N	N	N

Lupin and derivatives – includes lupin flour, seeds, flavorings	N	N	N
Celery and derivatives – includes celery root, seeds, seasonings	N	N	N

12. NUTRITIONAL INFORMATION/100 g

Energy	294 kcal / 1247 kJ
Protein	2,94 g
Total Fat	0,46 g
Ash	3,83 mg/kg
Carbonhydrate	73,68 g
Total Sugar	33,71 g
Total Dietary fiber	8,1 g
Salt	0,13 g

13. LEGAL REQUIREMENTS

We guarantee that all of our products conform to both Turkiish Food Codex and Eu legislations listed below:
Pesticides: EC 396/2005
Heavy Metals and Mycotoxins: EC 2023/915
GMO: According to EC 1829/2003 and EC 1830/2003
Food contact material: EU Regulation No: 1935/2004, 2023/2006 and EU Commision Directive 2002/72

Company Authorized Personnel

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