

**GENERAL DESCRIPTION:**

Product name: Apricot halves

Article no 628 (10 kg), 24030 (2x2,5 kg)

Country of origin: Hungary

**PRODUCT DESCRIPTION / QUALITY:**

Appearance: Hand halved product, practically individuell quickfrozen.

Colour: Its colour is orange, light greenish discolouration is allowable. Red blemish on the skin can not be claimed.

Odour: Free from any foreign smell and taste.

Texture: Firm

**INGREDIENTS / DECLARATION:**

Ingredients in descending order (details  $\geq 2\%$ ; Percentage according to QUID):

100 % apricot

Recommended declaration:

Do not need any special declaration

**PACKAGING DECLARATION:**

Lot code: P4454 .....

Intrastat: 08119095

Packaging unit/Net weight: 10 kg / 2x2,5 kg

Cartons/layer: 9

Layers/palet: 7 / 14

Cartons/palet: 63 / 126

Weight bag (g) :

Weight box (g): 310 g

Box size in mm (length/width/height): 245x380x200, 245x380x120

**STORAGE /SHELF LIFE:**

Transport temperature: under - 20°C

Storage temperature: : under - 18°C

Shelf life: production date + 24 months

## COOKING INSTRUCTIONS:

## CHARACTERISTIC VALUES (with tolerances):

### Chemical parameters:

Peroxidase:

Dry matter:

### Physical parameters:

Size:

Cut: halved

Diameter: uncalibrated

### Defects:

<u>On the tierce of the surface green blemish</u>	<u>5 %</u>
<u>Light Oxidated, brownish (not rotten)</u>	<u>3 %</u>
<u>Mistake on the surface, scabby</u>	<u>4 %</u>
<u>Leaf, stalk residues</u>	<u>2 pcs</u>
<u>Small, dry blemish (smaller, than 16 mm<sup>2</sup>)</u>	<u>8 %</u>
<u>Infected by insects, causatives agents</u>	<u>0</u>
<u>Rotten pieces</u>	<u>0</u>
<u>Unripen green flash</u>	<u>0</u>
<u>Stone, toen fragements</u>	<u>0</u>

## NUTRITIONAL VALUE: (per 100g)

x calculated values (www.fatsecret.at)

□ analyzed values

Energy	202	kJ /	48	kcal
Protein	0,9	g		
Carbohydrates	11,12	g		
Of which: sugars (Mono- and Disaccaride's)	9,24	g		
Fat	0,39	g		
Of which:				
1 – saturated fatty acids	0,027	g		
2 – cis-monounsaturated fatty acids		g		
3 – cis-polyunsaturated fatty acids		g		
4 – trans-unsaturated fatty acids		g		
1 + 2 + 3 + 4 = total fat		g		
Cholesterol		0,0	g	
Dietary Fibre	0,8	g		
Sodium	1	mg		

Bread units

0,0

## PRODUCT PHOTO



## ALLERGENS:

	yes	no	comment (source if "yes")
Cereals containing gluten (wheat, ..) and products of it		x	
Crustacean and products of it		x	
Egg and egg products		x	
Fish and fish products		x	
Peanuts and peanut products		x	
Soybean and soybean products		x	
Milk and milk products (incl. Lactose)		x	
Nuts and nut products		x	
Sesame seed and sesame seed products		x	
Celery and celery products		x	
Mustard and mustard products		x	
Sulfite > 10 mg/kg		x	
Lupine		x	
Molluscs		x	



**OTHER CHARACTERISTICS**

	yes	no	comment (source if "yes")
Free of meat and meat products	x		
Free of animal products (incl. egg, honey, milk..)	x		

**MICROBIOLOGICAL LIMITS:**

Property	N	c	m	M	unity	method	comment
Aerobic Plate Count	5	2	$2,3 \times 10^3$	$5 \times 10^6$	cfu/g	MSZ EN ISO 4833:2003	
Enterobacteriaceae	5	2	<10/g	$10^3$	cfu/g	MSZ EN ISO 4382:1991	
E – Coli	5	1	<10/g	$10^2$	cfu/g	MSZ ISO 16649-2 :2005	
Staph. aureus	5	1	<100/g	$10^3$	cfu/g	MSZ EN ISO 6888-1:1999	
Listeria monocytog.	5	1	-	-	cfu/g	MSZ EN ISO 1920:1:1996	
Yeast	5	2	$1,2 \times 10^2$	$10^3$	cfu/g	MSZ ISO 7954:1999	
Moulds	5	2	$3,9 \times 10^2$	$10^3$	cfu/g	MSZ ISO 7954:1999	

Salmonella: 0/25 g

When values are given for n and c the standards are based on the ICMF system with definition of:

n: number of sample units chosen separately and independently.

c: maximum allowable number of results between m and M.

m: level of the test organism which is acceptable and attainable in food. It separates good quality from marginally acceptable quality; up to and including M.

M: the upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable.

When no values are given for n and c the standards for m and M represent GMP and Maximum levels.

**ADDITIONAL INFORMATION:****AMA-SIGN:****LEGAL AND GENERAL REQUIREMENTS:**

The delivered product must be safe according to the Austrian food legislation and free of pathogens. Substances that are allowed but have to be declared must be brought to our knowledge. The manufacturing must be done according to the highest possible hygiene standards. The raw materials and the manufactured product must be stored and processed according to good commercial practice and be kept from all influences reducing quality. Defects of quality are charged totally on the deliverer.

The product must match the tolerances for fungicides and insecticides in the Austrian fungicide regulation in the latest issue. The limits in the appendix are obligatory for the deliverer.

No part of the material or process (where defined) can be changed without written agreement from the receiving company.

The delivered product must be free of any detectable GMO components.