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Apricot puree

Raw material:

Apricot puree is produced from clean, sound and properly matured apricots. As protection from oxidation during the production process ascorbic acid is added. Track record is kept of each single lot of fruit according to HACCP System.

Ingredients: Apricot puree; Antioxidant: L -ascorbic acid (E300), max 1000 ppm

Organoleptic properties:

Appearance:	Homogenous puree, orange
Taste/odour:	Typical without off taste

Main analytical parameters:

Parameter	Tolerance
Brix	12° ± 1° (Refractometric uncorrected for acidity)
Acidity	10 - 17 g/kg CA (Acidity measurement pH 8.1)
pH	3,4 ± 0,3
Microbiological - Aseptic	Total plate count less than 100 organism/g
Coliforms	0
Yeasts	<10
Molds	<10

Nutritional information per 100 g.*:

Energetic value	175 / 41 kJ/kcal
Fat	0,12 g
Of which	
- Saturated	9,4 mg
Carbohydrate	7,83 g
Of which	
- Sugars,	7,08 g
Fibre	1,4 g
Protein	0,83 g
Salt	4,6 mg

* Based on table values (without commitment)

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Quality Control:

Parameter	Description
Process	Production is according to Good Manufacturing Practice (GMP) and hazards are controlled by the HACCP system/guidelines.
Quality declaration	Fit for human consumption – free from any harmful toxic substances and pests.
Pesticide residues	Max residues according to European Commission Regulation (EC) No. 396/2005
Contaminants	(EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006
Radiation	The product is NOT treated with Ionizing radiation
Non-GMO declaration	The product is GMO free according to EU Regulation and does not require labelling according to Regulation 1829/03 and 1830/03.
Allergens	The allergen status and labelling are in accordance with Directive 1169/2011(EC) and amendments. Cross contamination during production does not occur.

Packaging and storage:

Packaging:	Aseptic in metal drums each 200 kg net or BIB á 20 kg
Labelling:	Suppliers name, Product, Weight, Best before date and batch No.
Storage and shelf life:	Chilled (0-10°C) – 12 months Frozen (Min.-18°C) – 24 months

These specifications are subject to fluctuations depending on individual crop.