

Technical Data Sheet

APRICOT PUREE

PRODUCT DESCRIPTION	APRICOT puree is made from APRICOT fruit, which are heat treated and filter-finished. The puree is sterilized under aseptic conditions and aseptically filled into multilayer foil laminate aseptic bags which are packed into steel drums. The product is physically, chemically and microbiologically sound, and manufactured to comply with current good manufacturing practices and under strict sanitary conditions to assure good product definitions.			
ORGANOLEPTIC / SENSORY				
	Color	Yellowish Orange		
	Appearance	Homogenous uniformly free flowing		
	Flavor / Taste	Typical ripe APRICOT		
PHYSICAL /CHEMICAL CHARACTERISTICS				
	Brix (°)	12 - 15		
	pH	3.5 – 4.0		
	Acidity (%)“as anhyd. Citric Acid”	0.9 - 1.5		
	B/A Ratio	8 - 16		
	Bostwick (cm/30 sec)	10 - 14		
MICROBIOLOGY CHARACTERISTICS				
	Total Plate Count	≤ 10 CFU/ml		
	Yeast & Mold Count	≤ 10 CFU/ml		
	Anaerobic Bacteria	≤ 10 CFU/ml		
	Coliform	Not detected		
	TAB	≤ 10 CFU/ 10 ml		
ADDITIVES	FREE			
PRESERVATIVES	FREE			
STANDARD HEAVY METALS	In accordance with EU legislations			
RESIDUES	In accordance with EU legislations			
STORAGE CONDITION	Ambient Temperature (at 25 °C or below) Drum should not be exposed to direct sunlight			
SHELF LIFE	18 Months			
PRODUCTION SEASON	MAY-JUNE			
PACKAGING	Dual Layer Aseptic Bag in Food Grade Steel Conical Drum			
		Net Weight:	220	KG
		Gross Weight:	233	KG
		20 FT DRY FCL	80	Drums