

# DRIED APRICOT SPECIFICATION

## PRODUCT: SWEET APRICOTS; SULPHURED

### 1) General Description:

Iranian dried apricots are whole and pitted. SO<sub>2</sub> is used to promote color retention during natural sun drying. The apricots are washed and processed on tables prior to packing. The goods can be calibrated using sieves. Fumigation with insecticides such as methyl bromide or phostoxin (Degesch plates) is allowed for conventional apricots.

### 2) Appearance:

<b>Dried Apricot Grade A (Jumbo)</b> Size: 90-100 pcs/1kg
<b>Dried Apricot Grade B (Size 1)</b> Size: 100-120 pcs/1kg
<b>Dried Apricot Grade C (Size 2)</b> Size: 120-140 pcs/1kg

### 3) Sensorial Requirements:

- a) Color: Yellow to orange
- b) Odor: Typical
- c) Texture: Typical
- d) Taste: Free of any off-taste

### 4) Fumigation with Phosphine (PH<sub>3</sub>)

Dosage and Duration: The specific dosage and duration of fumigation depend on the temperature at which the goods are stored:

At 16°C to 25°C:

Dosage: 2 grams of PH<sub>3</sub> per cubic meter

Duration: 4 days

Above 25°C:

Dosage: 2 grams of PH<sub>3</sub> per cubic meter

Duration: 3 days

### 5) Chemical Requirements:

- a) SO<sub>2</sub> content (EU COUNTRIES) **MAX 2000 ppm**
- b) SO<sub>2</sub> content (USA-AUTRALIA-ISRAEL-RUSSIA) **MAX 3000 ppm**
- c) Moisture content (by DFA moisture meter) **Max. 25 %**

## 6) Physical Requirements:

a) Discoloration	3 %
b) Worm eggs, filth and cocoon	0.5 %
c) Damaged Tom	1 %
d) Insect Damage	1 %
e) Foreign material (max)	0.05 %
f) Foreign material (dangerous)	None
g) Living insect, worm and mites	None
h) Dirt	3 %
i) Speckles	2 %
j) Worm	0.5 %
k) Hail Marks	2 %
l) Sunburn	2 %
m) Knife Damage	2 %
n) Fermentation	None
o) Pieces	0.5 %

## 7) Microbiological Requirements:

a) TABC / g. max.	50.000
b) Yeast and mold / g. max.	1.000
c) Coliform, max.	100
d) E. Coli, max.	10
e) Salmonella /25 g. Max	Negative

## 8) Storage Conditions:

The goods should be stored at a maximum temperature of 8°C with a relative humidity of no more than 60%.

## 9) Shelf Life:

The goods can be stored for up to one year under the recommended storage conditions.

## 10) Packaging:

The goods can be packed in 5 or 10 kg Vacuum Pack.

## 11) Metal Detection:

All products are metal detected.

Ferrous: 1.6 mm; Non-Ferrous: 2.35 mm; Stainless Steel: 3.25 mm

## NUTRITIONAL VALUES OF DRIED APRICOTS

<b>Nutritional Information (per 100g Edible Portion)</b>	
<b>Energy Value</b>	
Energy (kcal)	260
Energy (kJ)	849
<b>Macronutrients</b>	
Protein (g)	4.2
Phenylalanine (g)	0.2
<b>Fat (g)</b>	
Sat Fatty Acids (g)	0.1
Monounsaturated Fatty Acids (g)	0.3
Polyunsaturated Fatty Acids (g)	0.1
<b>Cholesterol (mg)</b>	0
<b>Carbohydrates (g)</b>	65
Mono-/Disaccharides (g)	36
Polysaccharides (g)	0
<b>Fiber (g)</b>	7.2
<b>Water (g)</b>	34
<b>Minerals (g)</b>	
Total Minerals	2.0
Sodium (mg)	9
Potassium (mg)	1139
Calcium (mg)	68
Magnesium (mg)	42
Phosphate (mg)	95
Iron (mg)	3.4
Zinc (mg)	0.3
Copper (mg)	0.7
Selenium (µg)	4
Fluoride (µg)	42
Iodine (µg)	2.3
<b>Vitamins</b>	
Vitamin A (µg)	900
Carotene (µg)	2876
Vitamin D (µg)	0
Vitamin E (mg)	0.3
Vitamin B1 (Thiamine)	Sp
Vitamin B2 (Riboflavin)	0.1
Vitamin B6 (Pyridoxine)	0.2
Vitamin B-12 (µg)	0
Folic Acid (µg)	4
Vitamin C (mg)	9