

ORGANIC CERTIFIED IQF FROZEN APRICOT DICES / HALVES
(Prunus armeniaca)

DESCRIPTION

The product is resulting from the processing of 100% fresh organic apricots after removal of seeds.
The raw material is clean, organic, freshly harvested, ripe, and whole. After cleaning, the product is pitted, cutted in halves or in 10 mm dices or in halves and frozen.
Min. 22 mg/ 100 g of product of ascorbic acid are added in order to avoid oxidation.
The product does not contain added thickeners, sugars, salt, colours and flavours.
The product has a flavour typical of apricot and is free from off-flavours.
Varieties used are San Castrese and/or Reale d'Imola or similar

ORGANOLEPTIC PROPERTIES

Colour: typical, without oxidation
Taste: typical, without fermentation
Flavour: typical

CERTIFICATION, ORIGIN, ALLERGENS

The product is certified by Ecocert. NOP and Bio Suisse on demand
The product is GMO free
100% italian product
No known allergens

Nutritional values (%)

Energy:	28 Kcal
Fibre:	1,5
Cholesterol:	0
Fat:	0,1
Carbohydrates:	6,8
Proteins:	0,4

MICROBIOLOGICAL PROPERTIES

- Brix:	9,8 – 11,8
- pH:	3,37 – 3,48
- Total plate count:	< 100.000 ufc/g
- Yeasts and moulds:	< 20.000 ufc/g
- Total choliforms:	< n.d.
- Faecal choliforms:	< n.d.

PHYSICAL PROPERTIES

Maximum tolerance of less ripe fruits: 5 out of 1 Kg
Maximum tolerance of stone fragments < 4 mm: 20 in 100 Kg
Maximum tolerance of stone fragments >4 mm: 1 in 100 Kg
Gambit tolerance: absent

PACKAGING

Blue coloured polyethylene bags in cartons of 10 Kg. Pallets of 700 kg.

TRANSPORT

You will check that the goods are well stowed, the load is correct and you will check the right temperature at the time of departure.

LABELLING

Each pallet must be provided with label. On which you must find:

- producer's name and origin country
- date of production
- storage conditions
- net weight
- product's shelf-life
- lot number

Each single carton will be without label.

SOME DETAILS MAY CHANGE WITHOUT ADVISE

For more information: info@fprojects.com
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SHELF-LIFE

Shelf-life conditions are written on the label

CONTAMINANTS

Lead: 0,1 mg/Kg max

Cadmium: 0,05 mg/Kg max

Pesticides must not exceed the limits of the Italian and EC laws.

No mycotoxin must be found.

No additive like foaming, conservative, aromatic agents and dyes, etc., must be found and thus, there must be no GMO products.

WORKING HYGIENIC CONDITIONS

The producer must follow the right production practice, and in particular:

- staff hygienic standards and correct working clothes;
- plant washing process;
- cleanness of the working place.

You can find the entire standards in the European directive 93/43.

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