

APRICOT PUREE CONCENTRATED

TECHNICAL DATA SHEET

PRODUCT	APRICOT PUREE CONCENTRATED		
PRODUCT DESCRIPTION	APRICOT puree concentrated is made from APRICOT fruit, which are heat treated and filter-finished. The Product 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 (°)	30 - 32	
	pH	2.6 - 4.0	
	Acidity (%)“as anhyd. Citric Acid”	2.5 - 5.0	
	B/A Ratio	6 - 12	
	Bostwick (cm/30 sec)	9 - 14	(15 Brix /20°C)
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:	270 KG
		Gross Weight:	285 KG
		20 FT DRY FCL	80 Drums