

**PRODUCT DESCRIPTION**

|                    |  |
|--------------------|--|
| <i>Product</i>     | Apricot cleaned, cut up in halves, washed in water with citric an ascorbic acid, and frozen individually |
| <i>Composition</i> | Apricots halves, citric acid , ascorbic acid   |
| <i>Variety</i>     | Canino   |
| <i>Origin</i>      | Maroco   |

**CRITERIA ORGANOLEPTICS**

|               |                               |
|---------------|-------------------------------|
| <i>Aspect</i> | Clean product, hand sorted    |
| <i>Colour</i> | Yellow and orange             |
| <i>Smell</i>  | Characteristic of the apricot |
| <i>Taste</i>  | Characteristic of the apricot |

**PHYSICO-CHEMICAL CRITERIA**

|                          | <b>Tolerance</b> |
|--------------------------|------------------|
| Form                     | Apricots halves  |
| Size                     | Uncalibrated     |
| Agglomerates of 4 parts  | ≤ 2 / kg         |
| Stained / damaged fruits | ≤ 6 / kg         |
| Immature fruits          | ≤ 2 / kg         |
| Oxidized fruit           | ≤ 1 / kg         |
| Peduncle                 | ≤ 1 / kg         |
| Cores / chips            | None             |
| Extrinsic foreign bodies | None             |
| Brix grade               | 10.4 – 14,4      |
| PH                       | 2,6 – 3,6        |

**NUTRITIONAL VALUE (in g for 100g)**

| <b>Constituents</b>    | <b>Nutritional composition 100 g</b> |
|------------------------|--------------------------------------|
| Energetic contribution | 47 kcal / 196 kjoules                |
| Carbohydrates          | 10.0                                 |
| Proteins               | 0.8                                  |
| Lipids                 | 0.1                                  |
| Fibre                  | 2.1                                  |
| Vitamins C (mg)        | 7                                    |

**MICROBIOLOGICAL CHARACTERISTICS\***

| <b>Micro-organism</b>      | <b>Standards</b> |
|----------------------------|------------------|
| Total plate count          | 300 000          |
| Total coliforms at 30 °C   | 1 000            |
| Fecal coliforms at 44°C    | 1/g              |
| Staphylococcus aureus      | 100/g            |
| Salmonella                 | Absence/25g      |
| Reducing anaerobes sulfito | 10               |

\*Compliance with applicable regulations in effect.

**PACKAGING**

|         | <b>Substances</b>                            | <b>Net weight</b> |
|---------|--|-------------------|
| UV      | Transparent plastic bag made of polyethylene | 1 kg              |
| Parcel  | Cardboard box                                | 5*1 kg            |
| Pallets | Europe model - Wood                          | 480 kg            |

**Palletization**

|                         |    |
|-------------------------|----|
| Number of UV/parcel     | 5  |
| Number of parcel/layer  | 8  |
| Number of layer/pallet  | 12 |
| Number of parcel/pallet | 96 |

**LABELLING**

|   |   |
|---|---|
| <ul style="list-style-type: none"><li>▪ Name of the product</li><li>▪ Origin</li><li>▪ Net weight</li><li>▪ Name of the company</li></ul> | <ul style="list-style-type: none"><li>▪ Shelf life</li><li>▪ Traceability number</li><li>▪ Storage conditions</li></ul> |
|---|---|

**STORAGE CONDITIONS**

|                                    |                       |
|------------------------------------|-----------------------|
| <i>Storage temperature</i>         | < -18°C               |
| <i>Shelf life</i>                  | 2 years               |
| <i>Shelf life after defreezing</i> | 3 days in cold (+4°C) |

**OTHER CHARACTERISTICS**

|                     |  |
|---------------------|--|
| <i>GMO</i>          | Exempt   |
| <i>Additives</i>    | Citric acid, ascorbic acid                       |
| <i>Ionisation</i>   | None   |
| <i>Contaminants</i> | Compliance with applicable regulations in effect |