

## APRICOTS - TECHNICAL SPECIFICATIONS FOR FINISHED PRODUCT

**Product** : Canned apricots

**Quality** : CHOICE – GOOD STANDARD – STANDARD

**Country of origin** : GREECE

**Container** (size) : ½ din(et), A2 ½ (1kg), A9 (European 3kg – A9), A10, A12

**Covering liquor** : a) syrup, b) juice, c) water

a) syrup : i) sugar syrup or ii) sugar and glucose – fructose syrup

b) juice : pear juice or grape juice from concentrate

c) water : potable - EC Directive 98/83.

**Ingredients** : apricots, water, sugar, glucose –fructose or juice

### INGREDIENTS :

LIQUID MEDIA	Sugar syrup brix 14-16	Sugar syrup and glucose fructose brix 14-16	Sugar syrup brix 16-18	Sugar syrup and glucose – fructose brix 16-18	Sugar syrup brix 17-19	Sugar syrup and glucose- fructosebrix 17-19	Pear or grape juice brix 9,5	Water pack
<b>APRICOTS</b>	Min 57%	Min 57%	Min 57%	Min 57%	Min 57%	Min 57%	Min 57%	Min 57%
<b>WATER (EC 80/778 potable)</b>	33,6%	33,6%	31,8%	31,8%	31,1%	31,1%	37,2%	43,0%
<b>SUGAR (SO<sub>2</sub> ≤10ppm)</b>	9,4%	7,1%	11,2%	8,4%	11,9%	9%	Absence	Absence
<b>GLUCOSE FRUCTOSE</b>	Absence	Min 2,3%	Absence	Min 2,8%	Absence	Min 2,9%	Absence	Absence
<b>CITRIC ACID</b>	-	-	-	-	-	-	-	0,1%
<b>JUICE (brix 9,5)</b>	-	-	-	-	-	-	≈5,8%	-

	Size ½	Size A2 ½ (1kg)	Size A9 (kg)	Size A10	Size A12
Min net weight of 10 cans *	410 gr	820 gr	2.600 gr	3.060 gr	4.100
Average D.W. min of 10 cans **	240 gr	470 gr	1.500 gr	1.750 gr	2.400 gr

\* : P.D. 740/78 (ex 165/74)

\*\* A tolerance of +/- 5% on the above stated weights is permitted. Weight may vary according customers specifications.

Εκδόθηκε από: Υ.ΔΙ.Π.

Έκδοση: 2<sup>η</sup>

Κωδικός: Τ.Σ.ΡΡ.

Έγκριση από: Π.Δ.Σ.

Ημ/νία: 24-06-2009

Σελίδα: 1/4

**Production process:** Fresh apricots are halved by machine, the stone removed. Half apricots are treated with NaOH solution to remove the skin. Apricot halves are inspected to remove defects. Apricot halves are filled into cans which are frequently checked by line operatives. The cans are filled with liquor (syrup, juice, water), then pass into exhaust box. After that they are seamed with steam flow closure on a 4 head seamer. After seaming the cans are pasteurized, then are cooled in chlorinated water, air blown to remove excess water and palletized bright. Pallets are held for at least 22 days at ambient temp, prior to labeling.

**Product controls :** Finished product is tested hourly for gross weight, net weight, drained weight, brix, PH, Vacuum, HS, bad cut, pit fragments, skin remain, scab, soft pieces, green, temperature, filling weight.

**Process controls :** Cooling watery tested hourly for free residual chlorine.

Temperature of : can in exhaust box (before seamer), water in exhaust box, can after pasteurization, water in pasterisation, fill – in syrup/ juice is checked every hour.

Can seam controls : Can seams are checked twice per shift for each of the four heads on the seamer.

Shelf life : 3 years at ambient temperature

Color : Bright orange to yellow (may have slight green fruits, slight lack of uniformity is allowable)

Texture : Normal, tender but not soft or tough, yielding to the spoon with a clean, crisp cut.

Flavor : Characteristic of freshly canned apricot, absence of unnatural flavors

Smell : Characteristic of suitable prepared fruit

Storage conditions : Ambient temperature, covered warehouses, clean, free from rats, under conditions that cause no damage to the package or its contents.

**PH : 3,6 – 3,9**

**Acidity : 0,4%**

**Head space : I) 4-6 inch size ½ din(et), A2 ½ (1kg), II) 6-9 inch size A6 (A9, European 3kg), A10, III) 8-12 size A12**

**Vacuum : min 4 in Hg**

CHEMICAL COMPOSITION		INORGANIC CONTENT (mg per 100gr)		VITAMINS	
Moisture	77,66 g	Sodium, Na	11mg	Vitamin C	2,8 mg
Protein	0,51 g	Potassium, K	134 mg	Vitamin A, RAE	62 mcg
Fat	0,09	Calcium, Ca	9 mg	Vitamin B-6	0,054 mg
Carbohydrate	21,45 g	Iron, Fe	0,43 mg	Vitamin B-12	0,00 mg
Dietary Fibre	1,6 g	Copper, Cn	0,065 mg	Nieacin	0,416 mg
Ash	0,29 g	Magnesium Mg	8m g	Tianim	0,019 mg
Energy	83 Kcal	Zinc, Zn	0,10 mg	Pantothenic Acid	0,092 mg

Lead - maximum permitted level in can = 0,50mg/kg

Tin – maximum permitted level in any can = 150 mgr / kgr EC No 1881/2006

\* Commission Directive 2004/16/EC see page 16 (official Jurnal)

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Ημ/νια: 24-06-2009

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Σελίδα:2/4

**Microbiological characteristics**

Commercially sterile: Absence of pathogenic microorganisms and microorganisms causing deterioration of the product or otherwise improper manipulation. After 10 days of incubation at 35 Co there shall be no signs of alterations to the container, nor any physical, chemical or organoleptic changes in the product indicating deterioration.

Product is stored at least for 22 days.

No indication of foreign material or other dirt or toxic substances that might affect the quality of the product or present a health hazard for the consumer.

Θ°C Exhauster : 75° – 82° C

T min Exhauster : 8-12 minutes

Θ°C Pasteurization : 94° – 97° C

T min Pasteurization : 20-30 minutes

Θ°C Can Center : 87° – 90° C

Θo C Cooling : 37° – 42° C

Θ°C Syrup filling : 70° – 75° C

Chlorination (ppm) : 0,5 – 1,5 ppm

**C. Pesticide :**

Residues checked in full scale for : 1) benamyl, Carbendazim, Thiophanate – methyl, 2) residues of Dithiocarbamates, 3) residues of Organophosphorus pesticides.

## TOLERANCE FOR DEFECTS APRICOT HALVES

QUALITIES: a) CHOICE, b)G. STANDARD, c)STANDARD

### COUNT

18-21 pieces

16-20 or 20-27 or 17-27 or 30-35 or 27-42

70-80 or 80-90 pieces

	½ ST	½	½ CH	1KG	1kg	1kg	A9	A9	A9	A10	A10	A10	A12	A12	A12
		G.ST		ST	G.ST	CH	STD	G.STD	CH	STD	G.STD	CH	STD	G.STD	CH
		D			D										
Color (Same color)	Min 75%	Min 75%	Min 80% no green	Min 75%	Min 75%	Min 80% no green	Min 75%	Min 75%	Min 80% no green	Min 75%	Min 75%	Min 80% no green	Min 75%	Min 75%	Min 80% no green
Size (Same size)	Min 75%	Min 75%	Min 80%	Min 75%	Min 75%	Min 80%	Min 75%	Min 75%	Min 80%	Min 75%	Min 75%	Min 80%	Min 75%	Min 75%	Min 80%
							<b>DEF ECTS</b>								
D1 Peel rest	Max 2	Max 2	Min 1	Max 3	Max 3	Max 2	10%	10%	7,5%	10%	10%	7,5%	10%	10%	7,5%
D2 Minor Blemish	15%	15%	Max 1	15%	15%	Max 2	15%	15%	7,5%	15%	15%	7,5%	15%	15%	7,5%
D3 Crushed - Broken	Max 2	Max 2	Max 2	Max 5	Max 4	Max 3	15%	12%	10%	15%	12%	10%	15%	12%	10%
D4 Minor EVM	Max 4	Max 3	Max 2	Max 5	Max 4	Max 3	15%	12%	10%	15%	12%	10%	15%	12%	10%
D5 Mechanical Damage	Max 2	Max 2	Max 2	Max 3	Max 3	Max 3	10%	10%	10%	10%	10%	10%	10%	10%	10%
D6 Off suture cut	Max 2	Max 2	Max 2	Max 5	Max 4	Max 3	15%	12%	10%	15%	12%	10%	15%	12%	10%
D7 Foreign Materials	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)
TOTAL DEFECTS	30%	20%	15%	30%	20%	15%	30%	20%	15%	30%	20%	15%	30%	20%	15%