

Apricot Puree/Concentrate

The Fruit : A drupe, about 1.5"-2.5" wide, with a prominent suture, yellow to orange ± red blush, having light pubescent or a nearly glabrous surface. The pit is generally smooth, enclosing a single seed. Flesh color is mostly orange, but a few white-fleshed cultivars exist. Trees are fairly precocious, and begin fruiting in their second year, but substantial bearing does not begin until 3-5 years. Fruit is borne mostly on short spurs on mature, less vigorous trees, but can also occur on long lateral shoots of vigorous trees. Fruit require 3-6 months for development, depending on cultivar, but the main harvest season is February.

General Description : Apricot Pulp/Concentrate is made from select Apricot Fruit, ripened under controlled atmospheric conditions. The preparation process includes cutting, de-stoning, refining and packing. In case of aseptic product the pulp is sterilized and packed in aseptic bags. The refined pulp is also packed in cans, hermetically sealed and retorted. Frozen pulp is pasteurized and deep-frozen in plate freezers.

The process ensures that the natural flavor and aroma of the fruit is retained in the final product.

Variety : Hybrid with yellow to orange ± red blush color

Season : February

Description : The product is derived from firm, sound, ripe Apricot. It possess the characteristic flavor and taste.

Product Name : Aseptic Apricot Puree Concentrate 28/32 Brix

Specifications : As Under

Organoleptic Characteristic

Raw Material (ingredients)	100 % Fresh, sound, ripe Apricot Fruits
Color	Uniformly bright Apricot Color, free from discoloration.
Flavor and Taste	Product shall have the natural flavor, and have no abnormal taste or odor.

Chemical and Physical Characteristic

Brix (Corrected at 20° C)	28-32%
PH	3.0-4.0
Consistencyn (Bostwick)	9-13
Acidity	2%-3.5%

Foreign material Product shall confirm to the current FDA levels of natural or avoidable defects in food for human use that presents no health hazard.

Microbiological Characteristic

Total Plate Count	<100cfu/g
E.Coli	Negative
Coliforms	Negative
Pathogen	Negative

Microbiological Status : Apricot Puree/Concentrate is free from any pathogenic bacteria. Aseptic and canned product is commercially sterile.

Packaging :

Weight per Pack

Apricot Puree	Gross Wt. (in Kg.)	Net Wt. (in Kg.)
Aseptic pack in 55 gallon	235	215
Aseptic pack in 20 kgs	21.8	20
Canned puree in carton (3.1kg. can, 6 cans in a carton)	21	18.6
Frozen in carton	21	20
Apricot Concentrate		
Aseptic pack in 55 gallon	248	228
Aseptic pack in 20 kg.	21.8	20

Storage Recommendations : Apricot Puree/ concentrate can be stored at ambient temperature preferably below 25° Celsius and not below 4° Celsius. Higher temperature and sunlight should be avoided to enhance shelf life. Frozen product should always be stored at temperature less than -18° Celsius.

Labeling : Product name, batch code, product code, net weight, gross weight, date of manufacturing , along with storage instruction are printed on the label, affixed to each drum/box.

Quality Standards : HACCP, GMP, SPC & QA systems are applied in the manufacturing, storage & other operations. Product is approved for Kosher & Pareve. The system is certified for ISO-9001 & HACCP (Food Safety) by DQS, Germany.

Applications : Nector, Juices, Jams, Bakery etc.

Storage : It should be stored at cool & dry place below 20°C. Preferably below 15°C. for extended shelf life.

Shelf-life : Eighteen months from the date of manufacturing when stored below 15°C.

Preservatives : Product is free from added sugar, added color & preservative of any class.

Pesticide Residues : In conformance with WHO recommendations & EC directives. (Testing once in a year)

Note : These are our basic specifications. However, the product can be made as per buyer's specifications depending upon the final use of product and country of import.

Apricot

FRUIT
PULP