		<h1>DIYAR TARIM's ORGANIC SPECIFICATIONS</h1>	
Document code	Validity date	Revision nr - date	Page nr.
KY-S-003	29.06.2003	2 - 23.09.2005	1/3

1.WHOLE PITTED SUN DRIED APRICOTS PRODUCT DESCRIPTION

Fresh Malatya apricots are collected from the trees into the cases and cured for under the sun 2 or 3 days (organic apricots), than pitted and finally dried under the sun. All apricots are mechanically double washed, and selected to remove any foreign materials. The whole pitted apricots packed directly into the cartons and metal detected for final check. This process takes place under the highest standards of hygiene and manufacturing practice.

2. SPECIFICATIONS

Sampling is done according to TS 485.

2.1. ORGANOLEPTICAL REQUIREMENTS

Criteria	Limits	Method
Color	organic apricots: typical brown	Visual
Flavor / Odor	Typical of dried apricots, free from objectionable odors.	Tasting

2.2. CHEMICAL REQUIREMENTS

Moisture (%)	18-25 (or client specification)	AOAC 90
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2.3. MICROBIOLOGICAL REQUIREMENTS


Total Viable Count / g	< 10 ⁴	ISO 4833
Yeast & Mould Count /g	<10 ³	ISO 7954
Coliform /g	<10	ISO 4832
E. Coli / g	Absent	ISO 4832
Salmonella / 25 g	Negative	TS 3446

2.4. PHYSICAL REQUIREMENTS

2.4.1Size table

SIZE :	1	2	3	4	5	6	7	8
BERRY	up to 100	101-120	121-140	141-160	161-180	181-200	201-220	221or more
COUNT:								


2.4.2. Defect specifications

 DIYAR TARIM <i>World of Apricots</i>		DIYAR TARIM's ORGANIC SPECIFICATIONS	
Document code	Validity date	Revision nr - date	Page nr.
KY-S-003	29.06.2003	2 - 23.09.2005	2/3

Criteria	Extra	Class 1	Class2	Industrial	Class1(natural)
Dirty berries %	4	6	12	15	10
Undeveloped berry %	1	2	4	8	2
Spotted berry %	3	4	6	10	6
Hail marks/Sunburn %	3	5	10	12	6
Discolored / White spots %	2	4	8	12	6
Damage/Cut damage %	4	6	12	20	12
Wormy berries %	1	5	6	8	1
Mouldy berries %	0	1	2	4	1
Fermented/deteriorated %	0	0	2	4	0
Alive worm insect pcs/box	0	0	0	0	0
Pit/ Pit fragment pcs/box	1	1	2	3	1
Foreign material pcs/box					
Dangerous (metal, glass, etc.)	0	0	0	0	0
Characteristic (EVM)	1	2	6	10	8
Embedded stone pcs/box	0	0	2	3	0
Free stone pcs/box	0	0	1	2	0

2.5. NUTRITION INFORMATION

Energy (Kcal)	294
Protein %	3.61
Carbohydrate %	66.5
Vitamin B1 (mg / 100 g)	0.1
Vitamin B2 (mg / 100 g)	0.16
Vitamin C (mg / 100 g)	12
Calcium (mg / 100 g)	22
Iron (mg / 100 g)	3.88
Sodium (mg / 100 g)	1.25
Potassium (mg / 100 g)	1269
Phosphorus (mg / 100 g)	108
Magnesium /mg / 100g)	47.8
Karoten (mg)	2.5
Niasin (mg)	2.81

		<h2>DIYAR TARIM's ORGANIC SPECIFICATIONS</h2>	
Document code	Validity date	Revision nr - date	Page nr.
KY-S-003	29.06.2003	2 - 23.09.2005	3/3

3. PACKAGING

Apricots are packed in the double carton boxes. Liners are folded as such to prevent apricots from contacting to outer carton. Cartons are clearly marked according to Turkish Standard Regulation (TS 485) and client requirements. Net weight is 12.5 kg or any other weight as required. All apricots are passed through a line metal detector. The carton is made of recyclable material.

4.STORAGE :

Apricots are stored under clean, dry, and well-ventilated conditions organic apricots are stored between (+4)-(+10) °C. The shelf life of the apricots is 1 year in original unopened packaging under recommended storage conditions.