



# APRICOT PUREE

## Product Summary

Product made from fresh, ripe, tasty Apricot  
Contains no GMOs, allergens, coloring, flavors or preservatives

## Organoleptic

Color	Typical for Apricot puree
Aroma	Aromatic and sweet, typical of Apricot puree
Taste	Certain Sweetness of Apricot

## Physical and Chemical tests

Brix at 20°C (gr/100gr)	28 - 30
Titrateable Acidity at PH:8.1(gr/100)	0.5-1.5
PH	3.4-4.6
Color	Natural
Dross	Negative
Formol number (ml 0.1M NaOH/100ml)	Min 25
Sucrose (gr/100ml)	Max 10
Sugar (gr/100ml)	Min 10

## Microbiological

Acidophilic Bacteria	Negative
Yeast (cfu /ml)	Negative
Mold (cfu /ml)	Negative



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## Packing & Storing

Filled in Aseptic bags in 200 Liter  
(210kg ± 2) Metal drums  
Best Storage Condition: 0 - 8 °c

## Labeling

Each drum labeled with:

Batch No:

Drum No:

Production Date:

Expiry Date:

Crop Year:

Net Weight:

Ingredients: **Apricot** Puree

Brix at 20°C (gr/100gr): 28 - 30

## Production Date and Shelf Life

24 months after production date

## Certifications

