

## PRODUCT SPECIFICATION

70040003

APRICOT

CLEAR FRUIT CONCENTRATE

BX 65

### SENSORY PROPERTIES - PRODUCT PROPERTIES

COLOUR:	yellowish
APPEARANCE:	viscous uniform liquid, clear
TASTE:	characteristic for apricot

CONCENTRATION FACTOR: 5,9

### CHEMICAL VALUES 1

Soluble solids refract (20°C) Brix		64,0 -	66,0
pH - value		3,00 -	4,00
Acidity exp. as citric acid (pH 8,1);(anhydr., IFU 3)	g / kg	48,0 -	115,0
Density (20° C)	g / ml		1,330

### NUTRITIVE VALUES

Mean values per 100 g product by analysis or calculation

Energy	kcal	230
	kJ	978
Fat	g	0,1
of which saturates	g	< 0,1
Carbohydrate	g	56,8
of which sugars	g	43,9
Protein	g	3,3
Salt	g	0,048

### RESIDUES OF PESTICIDES

The processed fruit is conform to the pesticide standards defined in the EC Regulations n. 396/2005, n. 149/2008 and n. 839/2008.

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### RESIDUES OF HEAVY METALS

Conform to EC regulation 1881/2006 and to AIJN requirements on single strength

Arsenic (As)	ppm	< 0,1
Lead (Pb)	ppm	< 0,05
Mercury (Hg)	ppm	< 0,01
Cadmium (Cd)	ppm	< 0,05
Copper (Cu)	ppm	< 5

### ALLERGEN CERTIFICATION

We hereby confirm that to the best of our knowledge the aforementioned product, in accordance with the directive 2007/68/EC is free of the below mentioned food allergens:

Cereals containing gluten and products thereof	Celery and products thereof
Crustaceans and products thereof	Mustard and products thereof
Eggs and products thereof	Sesame seeds and products thereof
Fish and products thereof	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg expressed as SO <sub>2</sub>
Peanuts and products thereof	Lupin
Soybeans and products thereof	Molluscs
Milk and products thereof (including lactose)	
Nuts and products thereof	

### GMO CERTIFICATION

We hereby confirm that to the best of our knowledge the aforementioned product is

- not genetically modified

- not produced from or with genetical modified organism

and therefore a labelling according to regulations n. 1829/2003 and n. 1830/2003 is not necessary.

This statement is expressed for our raw material (fresh or frozen fruit), processed fruit (purees and concentrates) as well as for the processing aids. Our statement is based on regular requests to our suppliers.



Marketing és Disztribúciós Rt.

Trade Division

TERMÉKSPECIFIKÁCIÓ  
Kajszibarack sűrítmény

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**NON IRRADIATION CERTIFICATION**

We hereby confirm that to the best of our knowledge the aforementioned product is not irradiated.

This statement is expressed for our raw material (fresh or frozen fruit) and processed fruit (purees and concentrates) as well as for the processing aids. Our statement is based on regular requests to our supplier.

**MICROBIOLOGICAL VALUES**

Yeast	cfu / g	0
Mould	cfu / g	0
Total viable count	cfu / g	< 100

**PACKAGING**

Aseptically packed in: cartons of 20 l / buckets of 20 l / drums of 200 l

**STORAGE**

Microbiological shelf life for unopened package: 12 months

Recommended storage temperature: 0/+4°C.

Colour may change at the end of shelf life.

Storage in frozen conditions (-18°C) avoids colour changes.

If package is opened use immediately or freeze at -18°C.

A short storage of the unopened package at ambient temperatures for transport is permissible.

Date: 08.09.2015

Laboratory of Quality Control

Please return the specification stamped and signed for approval otherwise we will consider it accepted.