



Sweet Apricot Kernels Final Product Specification

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1. Product information	
Product Name	Sweet Apricot Kernels
Quality	-
Country of Origin	Turkey
Product Profile	Apricot kernels, fruits from Prunus armeniaca L.
Ingredient List	100 % Apricots Kernels
GMO Declaration	The final product does not contain GMO product. The material conforms to the quality parameters specified herein and shall be produced, packaged and stored in accordance with current good manufacturing practices under sanitary conditions incorporating HACCP & GMP principles.

2.Sensory Characteristics	Properties	Method	Reference Criteria
Appearance	Even shape, size white cream colour after blanching	TL.KG-05	Yaban Food
Flavour - Texture	Characteristics of sweet apricot kernels, free from an after taste, foreign odours and flavours, taints or stalenes	TL.KG-05	Yaban Food

3.Physical and Chemical 1000 g Analysis	Properties	Method	Reference Criteria
Bitter Apricot Kernels	5 % max	TL.KG-02	Yaban Food
Apricot Kernels less than 5 mm diameter	5 % max	TL.KG-05	Yaban Food
Foreign Matter (Incl.shells)	1 % max	TL.KG-05	Yaban Food
Broken Kernels (pcs less than half normal size)	3 % max	TL.KG-05	Yaban Food
Shrivelled Kernels	1 % max	TL.KG-05	Yaban Food
Visible insect damage after blanching	1 % max	TL.KG-05	Yaban Food
Visible rot and mould after blanching	1 % max	TL.KG-05	Yaban Food
Discoloured / brown kernels after blanching	2 % max	TL.KG-05	Yaban Food
Moisture	6 % max	TL.KG-05	Yaban Food

4. Regulatory / Certification	
PESTICIDE RESIDUES	The product does not contain any pesticide residues at levels greater than any legislative maximum residue levels (PESTICIDES EU-MRLs Regulation (EC) No 396/2005)
TOTAL HEAVY METAL	The product comply with EU legislation with respect to heavy metals. (COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006

PREPARED	APPROVED
Food Safety Team Leader	General Manager

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	setting maximum levels for certain contaminants in foodstuffs)
CERTIFICATE OF ANALYSIS	A certificate of analysis is to be provided for each delivery including chemical, physical results.

6. PACKING, MARKING, SHELF LIFE & STORAGE CONDITIONS	
Packing	4x2.5 kg semi vacumed bags in cartons
Marking	All packing material will have lot numbers
Shelf Life & Storage Conditions	12 months. Should be stored in dry and cool place, Ideal storage contions temperature 10°C max, relative humidity 60% max.

7. Metal Detection
Adequate metal detection procedures are in place to provide a product free from metal contamination. Metal detection system provides a sensitivity of 2 mm Ferrous and 2 mm Non-Ferrous and 3,5 mm stainless steel.

8. LOADING CONDITIONS	
Vehicle Control	Vehicles are inspected with respect to Pest presence, Cleanliness, foreign odor, foreign material presence prior to loading.
Loading style	Can be loaded either palletized or bulk
Vehicle properties	Can be transferred with dry container.

9. CONSUMER GROUP & CONSUMPTION INSTRUCTION	
Consumer Group	Can be consumed by each person above 1 year old.
Place of sale	Foreign trade

10. Intended Use
Each product should be consumed within a short period of time after opening the package. Can be used as an ingredient in cakes, muesli etc.

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