



## APRICOTS ANALYSIS CERTIFICATE

**SF-59**Revizyon No:-  
Revizyon Date:-

<b>PRODUCT LOT NO :</b>	450020556-14-5003	<b>CONTAINER NUMBER</b>
<b>PRODUCT NAME:</b>	6-8 mm DICED DRIED APRICOTS	MEDU 411656-3
<b>CUSTOMER NAME :</b>		
<b>PRODUCTION DATE :</b>	03-2023	<b>SHIPMENT DATE</b>
<b>BEST BEFORE END :</b>	09-2024	13.03.2023
<b>QUANTITY :</b>	560 X 12,5 kg	

### PHYSICAL ANALYSIS

PARAMETER	SPECIFICATION LIMITS	RESULTS
Size ( g/500 g)	Min. 350 g	450 g
DAMAGED, SPECKLED, BRUISED OR BLACKENED BERRIES(g/100 g)	Max.5	1,2
PIT & PIT PIECES ( pieces /12,5 kg)	Max.2	0,5
KERNEL & ITS PIECES ( pieces /12,5 kg)	Max. 1	0,1
STONES(Greater than 2 mm) PER TONE	Max. 0	0
STONES (Smaller than 2 mm) PER TONE	Max. 1	0
NOT DANGEROUS FOREIGN MATERIAL PER TONE	Max. 1	0
DANGEROUS FOREIGN MATERIAL PER TONE	Max. 0	0
LIVE INSECTS	Max. 0	0
MOISTURE (%)	%18-22	21,3

### CHEMICAL ANALYSIS

ANALYSED PARAMETER	LİMİTS	TEST RESULTS	LAB. AND METHOD
Aw	Max. 0,75	0,7	INTERNAL LAB.
SO2	Max. 2000 ppm	1231 ppm	EXTERNEL LAB.

### MICROBIOLOGICAL ANALYSIS

ANALYSED PARAMETER	LİMİTS	TEST RESULTS	LAB. AND METHOD
TVC	10000 cfu/g	600 cfu/g	INTERNAL LAB.
KÜF	1000 cfu/g	100 cfu/g	INTERNAL LAB.
MAYA	1000 cfu/g	< 10 cfu/g	INTERNAL LAB.
Coliform	< 100 cfu/g	< 10 cfu/g	INTERNAL LAB.
E.coli	< 10 cfu/g	< 10 cfu/g	INTERNAL LAB.
Salmonella	Absent in 25g	NOT DETECTED	INTERNAL LAB.

Controlled By	Authorized By
Quality Engineer /Beytiye CANTEZ	Quality System Manager / Nagihan AÇIKGÖZ 