


Apricot Halves in Light Syrup

Revision Date: 12/09/2021

1. Product Details		2. Nutritional	
Product Name	Apricot Halves in L/S	Ingredients	Apricot halves, water, with sugar and citric acid. Vitamin C
Description	This product is elaborated with fresh apricot, canned with sugar and processed in hermetically closed containers, through thermal treatment, to assure its conservation.	UPC	
Brand / Label	Sunfield	Nutritional Fact	<div> Nutrition Facts 21 servings per container Serving size 1/2 cup (140g) <hr/> Amount per serving <div>Calories 90</div> <hr/> <div>% Daily Value*</div> <div>Total Fat 0g 0%</div> <div>Saturated Fat 0g 0%</div> <div>Trans Fat 0g</div> <div>Cholesterol 0mg 0%</div> <div>Sodium 10mg 0%</div> <div>Total Carbohydrate 22g 8%</div> <div>Dietary Fiber Less than 1g 4%</div> <div>Total Sugars 19g</div> <div>Includes 15g Added Sugars 30%</div> <div>Protein 1g</div> <div>Vitamin D 0mcg 0%</div> <div>Calcium 15mg 0%</div> <div>Iron 1mg 5%</div> <div>Potassium 193mg 4%</div> <div> <small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small> </div> </div>
Allergen Statement	Product is allergen free and complies with FDA FALCPA and FASTER Act.		
USDA Grade	B		
Country of Origin	China		
GMO Free	Yes		
Suitable For Vegans	Yes		
Certified Organic	No		
Gluten Free	Yes		
Kosher	Kosher		
Storage	Keep it in a fresh and dry place. Once it is opened, pour it in a container and refrigerate it.		

3. Packaging Details								
Pack Size	Can Size	Net Weight (g.)	Drained Weight (g.)	Case Dimensions (LxWxH)	TI X HI	Cube	Primary Packaging	Secondary Packaging
6A10	108 oz	2950	2000	18.5" x 12.5" x 7"	7 x 8	13 in ³	Tin	Carton

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4. Quality Specifications

Sensory Specifications	Texture and Uniformity	Good. Typical canned fruit. Free from strange materials										
	Flavor/Odor	Typical fruit cocktail flavor. Free of strange odors and flavors. Typical fruit apricot odor.										
	Color	Typical and uniform of apricot										
Microbiological	Total Plate Count	<100,000										
	E. Coli	Negative										
	Salmonella	Negative										
	Listeria	Negative										
Heavy Metals	Arsenic ppb	Mercury ppb	Cadmium ppb	Lead ppb								
	<200	<200	<200	<200								
Physical/Chemical	pH	4.5 – 6.5										
	Brix	6 - 10%										
	Vacuum Minimum	5in.Hg										
	Defects (Accessed on whole Sample)	<table><tr><td>Pale Silks</td><td>Total Pulled Kernel</td><td>Extraneous Vegetable Matter</td><td>Total Blemishes</td></tr><tr><td>6</td><td>12</td><td>10</td><td>3</td></tr></table>			Pale Silks	Total Pulled Kernel	Extraneous Vegetable Matter	Total Blemishes	6	12	10	3
	Pale Silks	Total Pulled Kernel	Extraneous Vegetable Matter	Total Blemishes								
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Defects (Accessed on 50 g Sample)	<table><tr><td>Broken kernels (w/w)</td><td>Miscut kernels (w/w)</td><td>Foreign Matter</td></tr><tr><td>3%</td><td>8%</td><td>None</td></tr></table>			Broken kernels (w/w)	Miscut kernels (w/w)	Foreign Matter	3%	8%	None			
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