



Specification:	<b>Apricots – IQF Halves</b>	Date Issued:	<b>3/6/25</b>
DMFQSM:	<b>403.Ap</b>	Date Replaced:	<b>6/2/20</b>
Issued by:	<b>S. Taylor</b>	Version #:	<b>1.7</b>

LABEL: DEL MAR  
PRODUCT: APRICOTS HALVES IQF  
PACKAGING Per the customer

### General Statement of Quality

This product shall be packed under conditions that meet all the requirements of the FD&C Act, including current GMP and / or USDA sanitation regulations or other regulatory standards for sanitation and for wholesomeness, as applicable. Finished product at time of delivery shall be in compliance with these same requirements. Effective Quality Assurance and Sanitation procedures must be in effect to assure process and product compliance.

### Material

Apricots shall be prepared from wholesome, matured fruit that have been properly cleaned and sorted.

### Physical and Chemical:

<b>Variety:</b>	California
<b>Style:</b>	Unpeeled or peeled (using a lye steam peeler)
<b>Size:</b>	Halves uniform in size and symmetry.
<b>Flavor and Aroma:</b>	Finished product must have a “good”, typical flavor and odor that is characteristic of well ripened, fresh fruit and be free from off odors.
<b>Brix:</b>	Raw product shall be a minimum 9° brix ( <b>Note: This is a non-limiting attribute</b> )

Product shall conform to US Fancy Frozen Apricot or US Standards for US Grade A:

Total Score:	96 point's minimum
Color:	27 point's minimum
Size:	9 point's minimum
Character	27 point's minimum
Defects:	27 point's minimum

- The halves shall be reasonably free from harmless extraneous material, from short stems, from minor blemishes, and blemishes and other defects which affect the appearance or edibility of the product. Product may contain pits or pit fragments. USDA Grade A frozen apricots have a pit material maximum allowance of 1 per 200 ozs. (average).

Harmless extraneous material means any vegetable substance such as leaf or large stem that is harmless.

Short stem means the short, thick, woody stem, which attaches the apricot to the twig of the tree.

### Antioxidant

The halves shall be treated with a 1.5% solution of Citric / Ascorbic Acid prior to freezing to retard oxidation.



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### Microbiological

Test	Standard	Method
Total Plate Count (TPC)	<5,000 per gram	AOAC 2015.13
Coliforms	<100 per gram	AOAC 991.14
Yeast and Mold	<10,000 per gram	PCR(BAM Chp 18)
<i>E. Coli</i>	< 10 / gram	PCR(BAM Chp 4)
<i>Listeria Monocytogenes</i>	Negative	PCR(BAM Chp 10)

### Net Weight

The average net weight of samples representatively drawn shall be equal to or greater than the declared weight stated on the container.

### Ingredient Statement

Apricots, Ascorbic acid, Citric Acid

### Packaging Requirements

The finished product shall be packaged in materials that conform to the Food Drug and Cosmetics Act.

### Nutritional Information

Refer to Del Mar nutritional facts sheet. All values based on USDA Nutritional Database.

### Container Coding

Each individual shipping container shall bear an item number and date code. In addition a sticker will be affixed to each container identifying the product contents. Refer to “406.3 Del Mar Foods Date Code System” for date code interpretation.

### Storage and Warehousing:

All containers shall be stored at 0°F or below in such a manner as to maintain a frozen condition.

Change Log		
Previous Issue	Revisions Made	Revised Issue
10/6/01	Format Modification	1/16/2012
1/16/2012	Added micro requirements	5/26/2017
5/26/2017	Adjusted micro requirements and shelf life	5/20/2018
5/20/2018	Updated formatting	6/2/20
6/2/20	Updated pit tolerance	3/6/25