

Document:	<b>Client Request Specification</b>	<b>Valid Until</b>	<b>2024-06-18</b>
Document No:	<b>ISPT – 11</b>	Amendment No	04
Subject:	<b>Apricot Puree Aseptic 30/32°Bx</b>	Page 1 of 2	
		Effective date	2021-06-18
Quality Assurance Manager			

### APRICOT PUREE ASEPTIC 30/32°bx

**Description:** Apricot Puree is a viscous light to dark brown product produced from mature apricots. The apricots are washed and sorted before being pulped. Ascorbic acid is used only as a processing aid. The pulp is refined to a smooth puree, concentrated and sterilized to produce a viscous puree. The product is entirely natural with no added colorants or flavorings. The product is safe to use in juices or jams or in other applicable foodstuffs. Varieties: Bulida, Super Gold, Royal, Peeka, Palstein



<b>CUSTOMER NAME</b>								
<b>DATE</b>								
<b>ESTIMATED VOLUME REQUIRED</b>				<b>FG-CODE</b>				
<b>CONTRACT DETAILS - NO</b>				<b>PI NO</b>				
<b>DO YOU HAVE YOUR OWN SPECIFICATION?</b>		<b>YES</b> , please attach your specification		<b>NO</b> , please indicate if you agree with CFP specifications				
<b>SPECIFICATION DETAIL</b>								
<b>Chemical</b>		<b>Agreement to CFP Specification</b>		<b>Customer Requirements</b>				
<b>Parameter</b>	<b>CFP Specification</b>	<i>If "no" please indicate your requirements in next column</i>						
°Brix (Refractometer)	<b>30° - 32° Brix</b>	YES	NO					
Acidity (% w/w) as Citric acid	2.5 – 5.0 (Natural) <b>Target 3.85</b>	YES	NO					
pH	2.5 – 4.0 (Natural) <b>Target 3.25</b>	YES	NO					
Additives	Ascorbic acid 300 – 600 ppm @ 12°B	YES	NO					
Pesticides & heavy metals	Meet statutory regulations. AIJN	YES	NO					
Adulteration	No adulteration	YES	NO					
<b>Physical</b>		<b>Agreement to CFP Specification</b>		<b>Customer Requirements</b>				
Taste and odour	Typical Apricot (Natural) – no off flavour or odour	YES	NO					
Visual colour	Light to dark brown	YES	NO					
Hunter L, a, b (measured @ <b>30-32°Brix</b> )	L = 30 – 45 <b>Target 38</b>	L* = 37 – 51 <b>Target 45</b>	YES	NO				
	a = 11 – 25 <b>Target 15</b>	a* = 16-25 <b>Target 19</b>	YES	NO				
	b = 15 – 30 <b>Target 24</b>	b* = 51 – 70 <b>Target 62</b>	YES	NO				
<b>Screen size (mm)</b>	0.4 - 0.6 mm (Customer Requirement)	YES	NO	0.4mm	0.5mm	0.6mm		
Solids (12°B, 5 min, 3470 rpm)	20 – 60 % <b>Target ≥ 25</b>	YES	NO					
Bostwick ( 20° C, 12°B, 30 sec)	10 - 18 cm <b>Target 15</b>	YES	NO					
Texture	Smooth texture	YES	NO					
Foreign matter	Free from foreign matter	YES	NO					
Black and Brown specs ( >1mm)	Black: 10/100 ml Brown: 50/100 ml	YES	NO					
<b>Microbiological</b>		<b>Agreement to CFP Specification</b>		<b>Customer Requirements</b>				
Total plate count (cfu/ml)	10 maximum	YES	NO					
Yeast (cfu/ml)	10 maximum	YES	NO					
Moulds (cfu/ml)	10 maximum	YES	NO					
E.coli & Coliforms (cfu/ml)	<b>No Growth</b>	YES	NO					
Heat Resistant Moulds (cfu/ml)	10 maximum	YES	NO					
<b>Alicyclobacillus Bacteria (cfu/10g)</b>	<b>No Growth</b>	YES	NO					
<b>Packaging and Handling</b>				<b>Customer Requirements</b>				
Drums	Open top steel drums with galvanized lids.							
Bags / Liners	High barrier Aseptic Bag and drum liner							
Net Mass	According to drum type (230kg, 235kg, 270kg)							
Transport temperature	Ambient							
Safeguarding	<b>Drums bolted and lids sealed</b>							
Shelf life	From date of production 18 months.							
Storage Temperature (°C)	25° C Maximum							

Document:	<b>Client Request Specification</b>	<b>Valid Until</b>	<b>2024-06-18</b>
Document No:	<b>ISPT – 11</b>	Amendment No	04
Subject:	<b>Apricot Puree Aseptic 30/32°Bx</b>	Page 2 of 2	
		Effective date	2021-06-18
Quality Assurance Manager			

Identification		Customer Requirements
Information	Name of supplier, Product Name, Production date, Status of allergens and Additives, Net mass, Batch No. and Brix.	
Labelling	Only one label per drum, facing outwards.	
Origin	South Africa	
Client Signature		CFP Signature
		Date