



RM Curtis & Co Ltd

Product Specification

Product Information	
Product name	Whole Pitted Apricots
Product code	807073
Product description	Whole Pitted Apricots
Legal name	Whole Dried Pitted Apricots
Brand	Curtis
Pack size	4x3kg

Head Office Contact Details	
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Additive Table			
E-number	Name	Function	Amount (mg/kg)
E220	Sulphur dioxide	Preservative	2000

Allergen Table			
Allergens	Contains	May contain	Does not contain
Cereals containing gluten*			
Crustaceans and products thereof			
Eggs and products thereof			
Fish and products thereof			
Peanuts and products thereof			
Soybeans and products thereof			
Milk and products thereof			
Nuts**			
Celery and products thereof			
Mustard and products thereof			
Sesame seeds and products thereof			
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg			
Lupin and products thereof			
Molluscs and products thereof			

*Namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof

**Namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof

'Contains' indicates that the allergen is intentionally present as an ingredient.

'May contain' indicates a risk of contamination by an allergen not intentionally present as an ingredient.

'Does not contain' indicates that the allergen is not intentionally present as an ingredient and there is no probable risk of contamination.

Dietary Suitability		
Dietary Principals	Suitable	Accredited
Diabetics	No	No
Vegetarian	Yes	No
Vegan	Yes	No
Kosher	Yes	No
Halal	Yes	No
Coeliac	Yes	No
Organic	No	No

Please note: parameters are not applicable if shaded

Nutritional Information		
Parameter	Typical values per 100g	Source
Energy (kJ)	1058	Calculated
Energy (kcal)	253	Calculated
Protein (g)	3.4	USDA #09032
Carbohydrates (g)	55.0	USDA #09032
Starch (g)		
Sugar (g)	53.4	USDA #09032
Fat (g)	0.5	USDA #09032
Saturates (g)	0.0	USDA #09032
Mono-unsaturates (g)	0.1	USDA #09032
Poly-unsaturates (g)	0.1	USDA #09032
Fibre (g)	7.3	USDA #09032
Sodium (mg)	10.00	USDA #09032
Sodium (g)	0.01	Calculated
Salt (mg)	25.00	Calculated
Salt (g)	0.03	Calculated

Irradiated Material

In compliance with directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 and all subsequent amendments on the approximation of the laws of the Member States concerning foods and food ingredients treated with ionising radiation, we confirm that this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

Genetically Modified Material

In compliance with regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 and all subsequent amendments concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms, we confirm the following:

This product does not consist of and nor does it contain genetically modified material.

This product, including all ingredients, has not been produced from genetically modified material.

Genetically modified organisms have not been used as processing aids or used in connection with the production of this product or any of its ingredients.

Please note: parameters are not applicable if shaded

Organoleptic parameters	
Flavour	Characteristic of apricots, free from objectionable foreign flavours
Aroma	Characteristic of apricots, free from objectionable foreign odours
Typical profile descriptors	Sweet, Fruity, Jammy.
Appearance (including colour)	Whole flat oval fruit, orange in colour with a wrinkled surface.
Texture	Soft to firm

Size	Target	Max or range	Sample size
Length(mm)			
Width(mm)			
Height(mm)			
Diameter(mm)			
Whole			
Pieces			
Ground/fine			
Under or over sized pieces			
Size count		181-200	per 1kg
Retained on sieve size(mm)			
To pass through sieve size(mm)			
Any additional size criteria - detail below			

Material Defects	Target	Max or range	Sample size
Discoloured	<3%	3%	% by weight
Rotten/mouldy			
Broken or incomplete			
Mechanically damaged or bruised	<3%	3%	% by weight
Infestation - dead			
Evidence of insect damage			
Under developed			
Rancid/bitter/other undesirable flavours	<1%	1%	% by weight
Soft/rubbery/hard or other undesirable textures	<1%	1%	% by weight
Rancid/musky or other undesirable odours	<1%	1%	% by weight
Over roasted/burnt			
Shrivelled			
Sugared berries			
Peduncles and part peduncles			
Residual free syrup			
Any additional material defects - detail below			
Speckled 3% max			
Cut damaged 3% max			
Sun damaged 3% max			

Please note: parameters are not applicable if shaded

Foreign bodies and contaminants intrinsic to the product	Target	Max or range	Sample size
Total EVM	<3 pcs	3 pcs	per 12.5kg
Pips/seeds/pits and fragments thereof	Absent	1	per 12.5kg
Skin			
Stalk >10mm			
Stalk <10mm			
Total stalk	<0.2%	0.2%	% by weight
Capstems			
Leaves			
Septa			
Shell and shell fragments			
Any additional intrinsic foreign bodies - detail below			

Foreign bodies and contaminants extrinsic to the product	Target	Max or range	Sample size
Dust and grit	Absent	0.1%	% by weight
Mineral stones >2mm			
Mineral stones <2mm			
Total mineral stones			
Any additional extrinsic foreign bodies - detail below			
There is a tolerance of 0.1% foreign material inclusive of stone, grit fibre etc. and a tolerance of 3%w/w pieces of dirt >2mm in size			

In all cases, parameters expressed as a percentage shall be taken as representative of a production batch.



Please note: parameters are not applicable if shaded

Microbiological Standards				
Criteria	Test method	Test frequency	Target	Maximum acceptable value
Aerobic Colony Count	BS EN ISO 4833:2003	Annual	<10,000 cfu/g	20,000 cfu/g
Enterobacteriaceae	BS ISO 21528-2:2004			
<i>E. Coli</i>	BS ISO 16649-1:2001	Annual	<10 cfu/g	10 cfu/g
<i>Salmonella Spp.</i>	EN ISO 6579-1:2017	Annual	Absent in 25g	Absent in 25g
Yeast	BS 21527-1.:2008 or BS 4285-3	Annual	<1,000 cfu/g	5,000 cfu/g
Mould	BS 21527-1.:2008 or BS 4285-3	Annual	<1,000 cfu/g	5,000 cfu/g
<i>Coliforms</i>	BS ISO 4832:2006	Annual	<10 cfu/g	10 cfu/g
Coagulase Positive Staphylococci	BS EN ISO 6888-1:1999			
Bacillus Cereus	Based on Practical Food Microbiology 3rd edition 2003 or ISO 5763-11			
<i>E. Coli 0157</i>	EN ISO 16654-2001			

Chemical Parameters				
Criteria	Test frequency	Testing method	Maximum or range	
Moisture %	Annual	Oven or vacuum method	20-24	
Water activity (aW) %		Oven or vacuum method		
Free fatty acids (FFA) % in oleic		Oven or vacuum method		
Peroxide value (PV) meq/kg		Oven or vacuum method		
pH		Oven or vacuum method		
Brix		Oven or vacuum method		
% Solids		Oven or vacuum method		
Heavy metals - Arsenic		Atomic fluorescence	Compliant with UK and EU legislative limits	
Heavy metals - Cadmium	Annual	FAAS or ICP-OES		
Heavy metals - Lead	Annual	FAAS or ICP-OES		
Heavy metals - Mercury		Atomic fluorescence		
Pesticides	Annual	Mass spectroscopy		
Ochratoxin A		HPLC Fluorescence Detection		
Aflatoxin B1	Annual	HPLC Fluorescence Detection		
Total aflatoxins	Annual	HPLC Fluorescence Detection		
Any additional chemical parameters - detail below				

Please note: parameters are not applicable if shaded

Packaging	
Packaging Format Description	
4x3kg plastic bags in a cardboard carton	

Primary Packaging	
Food contact packaging material type	Plastic
Colour	Clear, colourless
Method of closure	Heat sealed
Capacity per 'inner'	<input type="text"/> g <input type="text"/> kg
Number of 'inners' per outer	4

Secondary Packaging	
Outer case/carton/bag packaging material type	Cardboard
Colour	White or brown
Method of closure	Tape
Capacity per 'outer' (kg)	12

Barcode	
Consumer unit barcode	5013803807023
Trade unit barcode	n/a
Outer trade unit barcode	05013803807078

The product shall be distributed in clean undamaged packaging. All primary packaging materials shall be food grade and of sufficient durability to ensure the integrity of the product. In compliance with Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 and all subsequent amendments, materials and articles in contact with food shall not transfer their constituents to food in quantities which could endanger human health, bring about an unacceptable change in the composition of the food or bring about a deterioration in the organoleptic characteristics thereof. The labelling, advertising and presentation of a material or article shall not mislead consumers.

Shelf Life and Storage	
Provide a description of the storage conditions required	
Cool dry ambient conditions away from direct sunlight and strong odours. All food products are prone to infestation and it is essential to check regularly during prolonged storage . Once opened, store in sealed containers and use within one month.	
Shelf life from production date (months)	12 months or to BBE date indicated on package markings or release certificate
Minimum shelf life on delivery (months)	4
Recommended storage temperature range (°C)	4-15
Recommended relative humidity range (%)	60-70

It is the responsibility of the customer to ensure appropriate storage conditions are maintained and no concern or complaint will be considered after 28 days from the point of delivery.

Please note: parameters are not applicable if shaded

Maximum Durability

This is a long-life ambient product and there is generally no food safety concern associated with the use of this product beyond the recommended best before end date given. As with all food and beverage products, the organoleptic characteristics may change over time. The organoleptic changes that occur during storage will be influenced by the storage conditions that the product is subject to and in light of the fact that these conditions are beyond the control of RM Curtis, it is our position that:

A decision to use the products supplied beyond the best before end date stated may be taken at the sole discretion of the customer.

RM Curtis is not in a position to advise customers on a decision to use the products supplied beyond the best before date stated, and any such decision should be made by the customer.

RM Curtis accepts no liability or responsibility for loss or damage resulting from the use of goods beyond the best before end date stated.

Validity

Version Number		3	
Approval on behalf of RM Curtis & Co Ltd			
Specification	Prepared by		Approved version 3 by
Name	Edita Critoph		Florina Brooks
Position	Specifications Technologist		Head of Technical & QA
Date	03/09/2019		03/09/2019

The specification approval and countersign feature is an internal tool which facilitates the monitoring and continuous improvement of the documents held. A specification shall be considered valid provided this is indicated by at least one representative of RM Curtis & Co Ltd. The validity of a specification is not contingent on secondary approval.

Approval on behalf of the customer / Supplier

Name	
Position	
Date	

This specification shall be considered to be acceptable to all parties in the event that no dispute is raised within a 14 day period of submission.

Document Control

From time to time, updates and improvements may be made to the formatting of the specification template. These updates may include logos, contact details, syntax and other features which do not influence product quality or the specification agreement between RM Curtis & Co Ltd and its customers. Any such changes will not result in a new specification version number, but may be reflected in the document control parameters detailed below.

Control document reference	QADOC 119
Version number	2
Date issued	26/10/2017
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