

# AFI Specifications For Turkish Dried Apricots

Adopted by the Nut & Agricultural Products Section, April 1991

## 1. Introduction

1.1 This standard outlines specifications for Fancy, Natural and Industrial Quality dried apricots. It is a consolidation of the USDA, FDA, Codex, Turkish Government and U.S. trade standards, historically recognized by the importing community organized under the Nut and Agricultural Products Section of AFI.

## 2. Description

2.1 Dried apricots of Turkish origin are the fruit of the apricot tree (*Prunus armeniaca*) which have been naturally sun dried, pitted and either unsulphured or sulphured to promote color retention. There are two basic varieties known as "Malatya" and "Urgup." These names identify the fruit by their primary growing areas in Turkey.

## 3. Sizing

3.1 Dried apricots are graded by size according to their diameter and count per kilo. It is possible to grade dried apricots to count within a specified range by blending very small fruit with a portion of very large fruit. This is not acceptable due to the total lack of uniformity and poor appearance which is the end result. Therefore, particular attention must be paid to grading as per dimension as well as count. The fruit is measured across the shortest diameter in its natural shape.

3.2 The count and size specifications are as follows:

Size No.	Count per kilo	Diameter
1	up to 100	36mm or larger
2	101 - 102	32mm – 36mm
3	121 – 140	29 mm – 36mm
4	141 – 160	26mm – 32mm
5	161 – 180	24mm – 29mm
6	181 – 200	24mm – 26mm
7	201 – 220	21mm – 26mm
8	220 or more	20mm or less

3.3 The fruit should be generally uniform in size. Not more than 10% (by weight) of the fruit may be off-size.

## 4. Color

4.1 Fancy, U.S. Quality dried apricots should be reasonably uniform in color. They are "Malatya" variety and may be any of the following colors:

Light Yellow – Yellow Orange – Orange  
Reddish Orange – Light Red

4.2 Discolorations may be due to many factors, including over-ripening, fermentation, low sulfite level, decay, low moisture, age and insect infestation. Dried apricots are considered discolored if they are any of the following colors:

Grayish Yellow – Brownish Yellow  
Brownish Orange – Rust Red – Gray  
Light Brown – Brown – Natural/Unsulphured

## 5. Grades and Tolerances

5.1 *Fancy, U.S. Quality* is the grade most commonly exported to the U.S. market. In general, the fruit must be sulphured and pitted Malatya variety of the current season's crop; reasonably uniform in size and color; free from visible sugaring and without live mites or insects. The following maximum damages and defects are permitted in this grade:

### Serious Damage

Insect Damage	1.0%
Mites	None permitted
Mold	1.0%
Decay	1.0%
Imbedded light filth	2.0%
Heavy filth	0.25%
Fermentation	None permitted

### Maximum Tolerance for combined serious damage

	4.0%
Pits/Pit Fragments	0.5%

### Defects

Sugared	None permitted
Discolored	5.0%
Speckled	3.0%
Hail marks	3.0%
Sunburn	3.0%
Bruised	3.0%

### Maximum Tolerance for combined defects

	10.0%
Total Moisture <sup>1</sup>	20.0% - 24.0%

Flavor: The fruit must have the characteristic sweet flavor of Malatya apricots with no evidence of off flavors, including fermentation.

Halves/Slabs	None permitted
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5.2 Industrial grades are sulphured and pitted fruit of the Malatya and/or Urgup variety, which may be of mixed sizes. They may be discolored, speckled and have hail marks, sunburn, bruises and other defects. There must not be any unsulphured fruit. The fruit must also be free from fermentation, live mites, and live insects. Serious damage will not exceed the tolerances stated in Section 5.1.

5.3 *Fancy Halves* are halves/slabs which meet the criteria specified in Section 5.1 of this standard except with exception that halves/slabs are permitted.

5.4 *Industrial Halves* are halves/slabs which meet the criteria specified in Section 5.2 of this standard with the exception that halves/slabs are permitted.

5.5 *Naturals* are pitted unsulphured fruit of Malatya and/or Urgup variety that have not been treated with sulfites. With the exception of discolored fruit, all defects noted in Section 5.1 of this standard must not exceed the combined tolerance of 20.0%. Serious damage must not exceed any of the tolerances as specified in Section 5.1.

## 6. Sulfites

6.1 Sulfites and sulphur dioxide in sulphured fruit must not exceed prevailing FDA tolerances.<sup>2</sup>

6.2 Unsulphured fruit must be completely free from sulfites.

6.3 A declaration that the fruit contains sulfites must appear in English on the outside of each carton packed with sulphured fruit.

## 7. Packaging and Marketing

7.1 The fruit must be packed in new, clean and dry corrugated cartons of sufficient strength to support stacking in not less than 10 tiers.

7.2 Cartons must be marked as per Turkish Government, U.S. Customs, and FDA regulations. Marks must be in English and must include:

Country of Origin – Name and Address of Producer  
Net Weights – Description of Product  
Size – Lot – Crop Year – Sulfite Declaration

The importer's mark and port of destination must also be included.

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<sup>1</sup> The standard test for moisture used by the U.S. dried fruit industry is the California DFA conductivity method.

<sup>2</sup> At the present time the FDA is examining data pursuant to establishing an official level.

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