



Apricot

Puree

Mastfoods selects only the Apricots with the very rich level in beta-carotene, a Vitamin A precursor, and Vitamin C as well as other antioxidants.

With its rich rusty orange color and velvety mouth-feel, our Apricot puree is uncommonly flavorful. Made with a variety of field-ripened apricots, our Apricot puree possessed each variety's finest floral aroma and characteristics.

Apricot puree concentrate is carefully processed from fresh, ripened apricots to provide the essential nutrition and color, in a convenient, ready to use ingredient form for processed beverage and food applications.

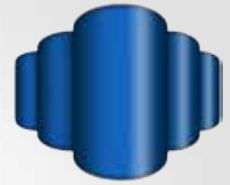
	11 - 13%	30 - 32%
Acidity (In citric acid)	0.75% min	1.8% min
Ph	3.75 ± 0.2	3.50 - 3.90
Bostwick	10 ± 2 at 20sec	12 ± 3 at 20sec (Dilluted at 12 brix)
Pulp	40% (min)	40% min (Dilluted at 12 brix)
Vitamin C (Ascorbic acid)	500 mgr/Lt min	500mgr/Lt min (Dilluted at 12 brix)
Howard	< 30%	<30% (Dilluted at 12 brix)
Alcohol (Ethanol)	< 3 gr/kg	< 3 gr/kg
Volatile (Acetic acid)	< 0,4 gr/kg	< 0,4 gr/kg
Total lactic acid	< 0,5 gr/kg	< 0,5 gr/kg
Aerobic total count in 32°C	< 10/1 ml	< 10/1 ml
Yeasts molds	0/1 ml	0/1 ml
Mould count	0/100 ml	0/100 ml





Apricot Puree

Drum Packaging



Platanos Almiros, PO BOX 37100
Magnesia, Greece

www.mastfoods.com
info@mastfoods.com

Tel: 0030-24220-29130
Fax: 0030-24220-29135