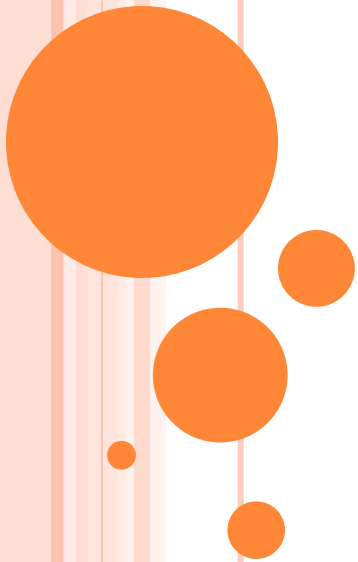


APRICOT



APRICOT GENERAL INFORMATION

- Apricot is a fruit that is consumed both fresh and dried.
- Apricot is a perennial fruit that grows on trees.
- As a perennial, the life of the tree is about 25-30 years. Trees are harvested in June-July, depending on the region.
- There are many varieties grown in Turkey. These ; Hacıhaliloğlu, Kabaası and Çataloğlu.
- The exported variety is Hacıhaliloğlu.



- The apricot tree sheds all its leaves in winter and passes a winter dormancy period.
- The stages apricot goes through during a season: Flowering, Fertilization, Fruit formation, Ripening, Harvesting, Drying and Seed removal.
- Yellowing process is performed with sulfurization for dried yellow apricots.
- In organic apricot cultivation, no chemical application is applied to the trees. These processes should be followed at every stage from the garden until the product is packaged.



APRICOT TREE IN WINTER



APRICOT FLOWERING



APRICOT FERTILIZATION



APRICOT FRUIT FORMATION



APRICOT RIPENING



APRICOT HARVESTING



APRICOT DRYING



APRICOT SEED REMOVAL



POST-HARVEST APRICOT OPERATIONS



- Dried apricots are taken into the establishment and washed from the washing line. It is divided according to their calibration.
- If organic and conventional products are to be washed in the same machine, equipment should be disinfected.
- After washing, the product is kept at +16 degrees in the waiting area.
- The product selection process is carried out in an environment of +16 degrees, which will not disturb the organicity.



- The products are shocked in the freezing room at -45 degrees in 72 hours, preventing physical or microbial deterioration in the product.
- After the shocking process, the product packaging process is done. If there are two separate packaging areas and equipment for organic products and conventional products, the products are packaged on separate days. Equipment cleaning should be done before operations.



APRICOT WASHING



APRCIOT SELECTION



APRCIOT PACKING



ORGANIC SUN DRIED APRICOT PACKING AND STORAGE

- Products should be stored in cold storage at -5 and +5 degrees after packaging
- The most important point in preservation is that the cold chain is not broken during the shipment of the product.
- If the product is to be supplied as a raw material, it should first be taken to the cold storage as soon as the product arrives, and no product should be left with the organic product.



- It is necessary to prevent a possible contamination risk in organic apricots.
- Since yellow apricot is a sulfur product, it can be stored up to +20 degrees.
- The shelf life of all products is given as 1 year.
- If organic packaging process will be done after the conventional product (for example, yellow apricot) before the raw material product packaging is taken, the equipment and personnel should be cleaned.



- The products must be stacked on top of max 8 boxes on 80x120 heat treated pallets.
- After palletizing, the shipment should continue as cold chain. The loading vehicle should be cleaned.
- Vehicle cleaning report must be obtained and approved.
- Package analysis should be done and its suitability should be confirmed.
- Product pallets should be stacked at least 20 cm away from the wall in food-grade warehouses, and pallets should not be stacked on top of each other.



- In case of a possible box or pallet breakage, the boxes should be transferred to clean pallets that have been heat treated.
- The products should be stored in a cool place in the aisles with general cold chain products that do not receive direct sunlight in the markets.
- If necessary, small promotions and tastings about the storage conditions and benefits of apricot can be made to consumers with a small standard of products.
- The product can be stored for 1 year in a cool environment or in the refrigerator to see light at home.



SUN DRIED APRICOTS



DRIED YELLOW APRICOT

