

Culinary Master

172458 - Apricots Dried Whole Pitted Turkish



Turkish apricots are equally - if not more - delicious than conventional Turkish apricots, although they have a much darker color. They have a delectable sweet flavor that is ideal for snacking, or adding to your recipes and baked goods.



* Benefits

Turkish apricots are equally - if not more - delicious than conventional Turkish apricots, although they have a much darker color. They have a delectable sweet flavor that is ideal for snacking, or adding to your recipes and baked goods.

The variety of Turkish sun dried apricots is Prunus armeniaca L. And called as "ekerpare". The origin of this fruit is Malatya which is in Eastern Anatolia Region. Drying process begins by reaping of fresh and ripe fruits from the trees into the cases and continues with sulphur dioxide cure for 2 or 3 days, then dried under the sun, semi-dried are pitted by hand. In our plant, all apricots are inspected on the lighted belt and tables to remove any foreign material and defects. Apricots are packed into cartons and metal detected for final check.

The apricots contain no other additives. This process takes place under the highest standards of hygiene and good manufacturing practices.

Ingredients	▲ Allergens
Apricots, Sulphur Dioxide added as preservative.	

Nutrition Facts

Servings per Container Serving size 28.0g (28g)

Amount per serving Calories

70

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate 18g	6%
Dietary Fiber 2g	8%
Total Sugars 15g	
Includes Added Sugar	· %
Protein 1g	
Vitamin D	%
Calcium 15mg	2%
Iron 0.7mg	4%
Potassium 275mg	6%

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

STORAGE INSTRUCTIONS: Store in a cool, dry area; after opening, place in tightly sealed airtight or heavy-duty plastic bag. Refrigeration is recommended in hot, humid environments.

Cool and dry place in ambient conditions (<20 C), free

from risk of contamination and ingress of moisture UNIT UPC: 688032027075

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions



Product Specifications

Brand	Manufacturer
Culinary Master	Culinary Master

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
688032027075	172458	172458	10688032027072		1/7 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.25lb	7lb	Turkey	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12in	8in	6.5in	0.36ft3	20x7	660days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	70	Total Fat	Sodium	
Protein	1	Trans Fats	Calcium	15mg
Total Carbohydrates•••	18g	Saturated Fat	Iron	0.7mg
Sugars	15g	Added Sugars	Potassium	275mg
Dietary Fiber	2g	Polyunsaturated Fat	Zinc	
Lactose		Monounsaturated Fat	Phosphorus	
Sucrose		Cholesterol		
Vitamin A(IU)•		Vitamin D	Thiamin	
Vitamin A(RE)		Vitamin E	Niacin	
Vitamin C		Folate	Riboflavin	
Magnesium		Vitamin B-6	Vitamin B-1 2•	
Monosodium		Sulphites	Nitrates	

Additional Images	

