



juicerfo

juicerfood.com

APRICOT PUREE

Natural Fruit Character. Reliable Industrial Performance.

High-quality apricot puree produced from carefully selected ripe apricots, offering a smooth texture, natural yellow-to-orange color, and balanced fruit flavor for beverages, baby food, dairy products, frozen desserts, jams, and bakery applications.



Natural
Fruit Profile



Batch-Specific
Quality Control



Industrial
Packaging Options



Global
B2B Supply



PREMIUM QUALITY.
RELIABLE SUPPLY. GLOBAL PARTNERSHIP.



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APRICOT PUREE CONCENTRATE

Apricot Puree Concentrate is produced from fully ripe and healthy apricots. The apricots are washed, sorted, pulped and concentrated under vacuum evaporation to preserve natural flavor, color and nutritional value.

Ideal for use in juices, nectars, dairy, bakery, baby food and other food applications.

PRODUCT SUMMARY



Made from fresh apricots



No GMOs



No added color



No added flavor



No preservatives

ORGANOLEPTIC

Aroma	With typical aroma of apricot
Color	Typical apricot color
Taste	Typical apricot taste

APPLICATIONS



Juices & Nectars



Dairy Products



Bakery & Confectionery



Baby Food



Ice Cream



Sauces & Dressings

PACKING & STORING



Filled in Aseptic bags in 200 Liter (265kg $\pm$ 2) Metal drums



Best Storage Condition:
0 - 5 °C



Shelf Life: 24 months from production date



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TECHNICAL SPECIFICATIONS



1. PHYSICAL & CHEMICAL ANALYSIS

PARAMETER	SPECIFICATION
Brix at 20°C	≥ 10.2 °Bx
Titrateable Acidity (as Citric Acid)	0.40 – 1.80 % w/w
pH	3.3 – 4.2*
Bostwick Consistency	6 – 20 cm at approx. 12°Bx / 20°C*
Screen / Sieve Size	Approx. 0.5 mm
Colour – Hunter L*	≥ 35 at approx. 12°Bx*
D/L-Lactic Acid	≤ 0.5 g/L
Stone / Kernel / Seed Fragments	Absent
Black / Abnormal Particles	Absent
Foreign Matter	Absent



2. MICROBIOLOGICAL ANALYSIS

PARAMETER	SPECIFICATION
Total Plate Count / APC	≤ 1,000 CFU/g*
Yeast	≤ 100 CFU/g*
Mold	≤ 100 CFU/g*
Heat-Resistant Mold Spores	Not Detected / 25 mL
Coliforms	< 10 CFU/g / Not Detected
E. coli	Absent / 1 g
Thermophilic Acidophilic Bacteria (TAB)	Absent / 1 g
Salmonella	Absent / 10 g



3. ADDITIONAL QUALITY & COMPLIANCE

PARAMETER	SPECIFICATION
Pesticide Residues	Complies with applicable destination-market MRLs
Heavy Metals / Contaminants	Complies with applicable destination-market regulations
Mycotoxins	Complies with applicable destination-market regulations
GMO Status	Non-GMO / Documentation available upon request
Allergens	No declarable allergens / Subject to supplier declaration



4. PACKAGING & SUPPLY

Bulk Packaging: Aseptic bags in steel drums, approx. 200–230 kg per drum (commonly around 220 kg net).

Other Formats: Food-grade bags, ~25 kg packs, IBCs, or tanker delivery subject to availability.



PRODUCT DECLARATION:

No added sugar, no artificial colours, no artificial flavours, no preservatives.

* The above values represent typical commercial specifications for Apricot Puree. Final specifications may vary depending on apricot variety, origin, crop, processing method, production batch and customer requirements. Actual analytical values are confirmed by the relevant Certificate of Analysis (COA).



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QUALITY, PACKAGING & CONTACT

LABELING INFORMATION

Batch No	:
Drum No	:
Production Date	:
Expiry Date	:
Crop Year	:
Net Weight	:
Ingredients	: Apricot Puree Concentrate
Brix at 20°C (gr/100gr)	: Min 30 ± 2



PACKAGING

-  Filled in Aseptic bags in 200 Liter (265kg ± 2) Metal drums
-  Best Storage Condition: 0 - 5 °C

STANDARDS & CERTIFICATES



WHY CHOOSE JUICERFO

-  Consistent product specifications
-  Flexible packaging solutions
-  Carefully selected fruit raw materials
-  Export-ready documentation
-  Reliable global B2B supply

Juicerfo supplies premium fruit concentrates and purees for food and beverage manufacturers worldwide.



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