

APRICOTS

from Provence



Serving suggestion



P. Guintrand®

**CANNED
GOODS**

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APRICOTS

COMPOTE OF APRICOTS FROM PROVENCE, WITH PIECES

Definition: Apricot compote with pieces of apricot is obtained from the edible parts of the apricot, in halves or pieces, not strained, and pasteurised without covering liquid, with the addition of sugar, with a refractometric index of minimum 24° and up to 26° at 20°C.

Variety: Polonais, Bergeron, Rouge de Roussillon.

Origin: Provence

Manufacturing period: 15 July to 10 August

SIZE	PACKING										PALETTISATION				
	VOLUME (ml)	TOTAL NET WEIGHT (g)	DRAINED NET WEIGHT (g)	CASE SIZE L X I X h (mm)	Nbr of sales units per case		CASE WEIGHT (kg)		Nbr of SALES UNITS per PALETTE		Nbr of LAYERS per PALETTE		EUROPEAN PALETTES 80 X 120 (height cm)	WEIGHT of one PALETTE (kg)	EXPIRATION DATE (years)
5/1	4250	4250	-	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545120005	

Appearance:

Irregularly shaped pieces of apricot, colour yellow to orange, in thick juice of the same colour, with the characteristic fragrance of apricots. Very characteristic flavour of apricots from Provence. Overall consistency fairly thick.

Ingredients: apricots, sugar.

Internal pressure: between -200 and -400 mb.

pH: between 3.2 and 4.

Refractometric dry matter: between 24° and 26°.

STRAINED COMPOTE OF APRICOTS FROM PROVENCE

Definition: This strained apricot compote is obtained from the edible parts of the apricot and sugar, with no noteworthy concentration, displaying a uniform texture and soluble dry matter, measured by refractometer, of minimum 24° and up to 26° at 20°C.

Variety: All varieties, in particular Polonais, Bergeron, Rouge de Roussillon.

Origin: Provence

Manufacturing period: 15 July to 10 August

5/1	4250	4250	-	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545121002
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Appearance:

Fairly thick puree, uniform texture, smooth appearance, orange-yellow colour to slightly darker, characteristic fragrance of apricots. Very characteristic flavour of apricots from Provence.

Ingredients: apricots, sugar.

Internal pressure: between -200 and -400 mb.

pH: between 3.2 and 4.

Refractometric dry matter: between 24° and 26°.

"EXTRA-SPECIAL" APRICOT JAM FROM PROVENCE

Definition: Blend of fresh apricot pulp and sugar, cooked to the proper jellied consistency. The "extra-special" label indicates that the amount of fresh fruit used is minimum 450 g for 1000 g of finished product. This jam is prepared from fresh, healthy, ripe apricots, washed and trimmed. All flawed fruit is eliminated. Apricots are pitted and cooked with top quality sugar.

Variety: Polonais grown on hillside slopes exclusively.

Origin: Provence

Manufacturing period: 15 July to 10 August

5/1	4250	5000	-	470x315x249	6	32,5	180	30	6	5	165	975	4	3443545122009
4/4	850	1000	-	315x211x241	12	13	864	72	6	12	158	936	4	3443544422001

Appearance:

Orangish-yellow jam, light to slightly darker, jellied, non-uniform texture, containing irregularly-shaped pieces of apricot. Very characteristic flavour and fragrance of apricots from Provence.

Ingredients: apricots, sugar.

Internal pressure: between -300 and -500 mb.

pH: approximately 3.60.

Refractometric dry matter: 60°.

APRICOT PULP FROM PROVENCE

Definition: Apricot pulp from Provence is obtained from the edible parts of the apricot, in halves or pieces, put into cans after blanching and canned without covering liquid. This product is prepared from fresh, healthy and ripe fruit, washed and trimmed. All defective fruit is eliminated. The apricots are pitted after trimming and prior to blanching.

Variety: Polonais grown on hillside slopes exclusively.

Origin: Provence

Manufacturing period: 15 July to 10 August

5/1	4250	4200	-	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545123006
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Appearance:

Irregularly shaped pieces of apricot, colour yellow to orange, in juice of orange colour. Characteristic fragrance and flavour of apricots from Provence.

Ingredients: apricots.

Internal pressure: between -200 and -400 mb.

pH: approximately 3.5.

Refractometric dry matter: approximately 12% (natural fruit sugars).

COMMON CHARACTERISTICS FOR THE ABOVE PRODUCTS:

Stability: Packaging sealing is correct after baking. Stable after incubation at 37° for 7 days, with no observation of pH above 0.5 units as compared to control. - No modification in product texture, appearance and smell • No variation in microbial flora after baking.

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