

Natural Sun-Dried Apricot No: 6-8 (Kitchen)

The smallest and most economical size (No: 6-8) of unsulphured, naturally dried apricot. An ideal budget for home kitchens, patisseries and natural food production.

Natural Sun-Dried Apricot Kitchen Size No: 6-8 (181-221+ pcs/kg) consists of the small but aromatic fruits separated into lower calibres on the sieving line of sun-dried apricots. Being additive-free and unsulphured makes it a valuable input especially for brands wanting to produce preservative-free (clean-label) products in the food industry.



General And Logistics Details

Property / Field	Description
Origin Region & Basin	Malatya — General
Harvest / Season / Processing	July – August
Form & Calibrations	Whole Small-Size Natural Dried Apricot
Export Packaging	10 kg Carton / 12.5 kg Carton / 5 kg Special Box — the packaging preference, palletization and international container shipping plan are settled in the quotation.

Product Information

Property	Information
Calibre (pcs/kg)	181 – 221+ pcs / kg (No: 6 - No: 8)
Sulphur Content (SO2)	0 ppm (Unsulphured)
Quality Grade	Kitchen / Industrial Size
Origin & Harvest	Malatya, Türkiye

Key Features

- › 181 – 221+ pcs/kg (No: 6-8) small kitchen and industrial calibre
- › Additive-free, unsulphured, ideal raw material for clean-label production
- › High natural caramel and fructose aroma
- › Suitable portion size for traditional desserts, aşure and baking

Main Areas Of Use

- › Traditional Desserts & Aşure
- › Clean-Label Baking
- › Natural Fruit Bars

The calibre (pcs/kg) and nutritional values in the table are based on Malatya apricot standards, industry practice and supply chain experience; exact values are confirmed by lot analysis. For serious wholesale purchase enquiries we consider your sample request; the sample fee charged is calculated over the retail reference unit price, and the courier/freight cost belongs to the buyer.