

The Evolution of Dried Apricots Production: A Look Inside Malatya Apricot | Dried Apricot Factory in Malatya / Turkey

Dried apricots production has a rich history dating back thousands of years. Originating from Central Asia and the Middle East

MALATYA, BATTALGAZI, TURKEY, March 15, 2025 /EINPresswire.com/ -- [Dried apricots](#) have long been a staple in global diets, cherished for their nutritional value, distinct flavor, and extended shelf life. As consumer interest in natural and minimally processed foods rises, the dried apricots industry continues to evolve, incorporating advanced production methods while preserving the fruit's traditional qualities. This press release explores the transformation of [dried apricots production](#), the role of dried apricots factories, and the industry's future.



Malatya Apricot

A Historical Perspective on Dried Apricots Production

Dried apricots production has a rich history dating back thousands of years. Originating from Central Asia and the Middle East, apricots were traditionally sun-dried to preserve them for year-round consumption. Over time, production techniques have modernized, allowing for better efficiency, safety, and quality control.

Malatya, Turkey, remains one of the world's leading hubs for dried apricots production, contributing a significant portion of the global supply. The region's unique climate conditions, with hot summers and cold winters, create ideal growing conditions for apricots. Today, dried apricots factories in Malatya and other regions play a crucial role in ensuring that the fruit meets

international quality standards.

Inside a Modern Dried Apricots Factory: The Production Process

Advancements in food processing technology have significantly impacted dried apricots production. Modern dried apricots factories now incorporate state-of-the-art equipment to enhance efficiency while maintaining the integrity of the fruit. Below is a step-by-step breakdown of the production process:

1. **Harvesting and Sorting** – Apricots are handpicked at peak ripeness to ensure optimal sweetness and texture. Once harvested, they are sorted based on size and quality, with defective or underripe fruits removed.
2. **Washing and Preparation** – To remove impurities, the apricots undergo thorough washing. At this stage, they may be halved and pitted, depending on the desired end product.
3. **Drying Methods** – Traditional sun drying remains a widely used method due to its natural and cost-effective approach. However, modern factories also use controlled drying chambers to regulate temperature and humidity, ensuring uniform drying and reduced contamination risks.
4. **Sulfurization (Optional)** – Some dried apricots undergo sulfur dioxide treatment to preserve their bright orange color and extend shelf life. However, natural, unsulfured varieties are also in demand, particularly among health-conscious consumers.
5. **Grading and Packaging** – The final step involves grading the dried apricots based on their size, moisture content, and appearance. They are then packed under hygienic conditions, ready for export to markets worldwide.

Challenges in Dried Apricots Production

Despite the industry's growth, dried apricots production faces several challenges:

- **Climate Change and Weather Variability** – Unexpected frosts and heatwaves can significantly



Dried Apricots Production



Dried Apricots - Drying Process under the SUN

impact apricot yields, affecting global supply.

- Sustainability Concerns – The use of water resources, land management, and energy consumption in dried apricots factories are key sustainability issues that the industry is addressing through eco-friendly practices.
- Market Fluctuations – Prices of dried apricots are subject to variations due to supply chain disruptions, geopolitical factors, and shifts in consumer demand.

The Future of Dried Apricots Factories:
Innovation and Sustainability

Looking ahead, the dried apricots industry is adopting innovative solutions to enhance efficiency and sustainability. Some notable advancements include:

- Automation and AI Integration – The use of artificial intelligence (AI) in sorting, grading, and quality control ensures higher precision and minimizes waste.
- Eco-Friendly Drying Techniques – Solar-powered drying systems and energy-efficient processing methods are being implemented to reduce carbon footprints.

- Organic and Natural Product Expansion – As consumers become more health-conscious, dried apricots factories are expanding their offerings to include organic, unsulfured, and minimally processed varieties.

- Smart Packaging Solutions – New packaging technologies focus on sustainability, using biodegradable materials to minimize environmental impact.

Dried apricots production continues to evolve, balancing tradition with modern advancements to meet growing consumer demands. With increasing emphasis on sustainability, efficiency, and quality, dried apricots factories are at the forefront of innovation in the food processing sector. As the industry navigates challenges and embraces technological advancements, dried apricots remain a valued commodity in global markets, enjoyed by millions for their rich taste and nutritional benefits.

Before The Dried Apricot Factory

1. The fresh Apricots harvested by hands are carried into the farmer's depot in the baskets.
2. Before the dehydration process, Apricots will be kept in the smoking room for a day (smoked



Dried Apricots - Quality Control Process



Natural Dried Apricots - Drying Process



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by SO₂).

3. SO₂ dose depends on the Apricots' volume and room capacity. Apricots are treated by sulphure dioxide (SO₂) for color retention.
4. Apricots spread down under the sun for dehydration and will be kept 2 – 3 days under the sunshine.
5. Dehydration period depends on moisture and temperature.
6. Apricots are separated from their seeds.
7. Shelled apricots beaded down again for 3 days more under the sun shine

After The Dried Apricot Orchard Process ... In Factory

Pre Washing : Once we get #driedapricot from the farmers. we do the pre-wash process by the use of pressurized fresh water for removing foreign materials from the surface of the Dried Apricot through a converter belt ,after the apricots are washed in this processthey are rinsed and kept clear from foreign materials.

Cleaning Step : One of the most important process in apricot preparation is the table cleaning. Workers inspect all the apricot one by one on the table and clean all the foreign materials which are on the #driedapricot and at the same time each row on the cleaning unit has a leader for making sure the required quality is always maintained.

Second Washing : After the Dried Apricots are washed in this processthey are rinsed and kept clear from foreign materials. After the pre washing process is done main washing is done by using soft brushes to remove embedded dirt from the apricots

Sizing Unit : As soon as the cleaning process is over, we do the classification of apricot, a classification shaker easily separates different size of products ranging from no.1 to no.8, apricots are picked into baskets according to their sizes.

Quality Control : We pay major attention in the process of buying good quality apricots from the farmers, once this is fulfilled, we do the prewashing and washing process very carefully and we control the cleaning unit very attentively for maintaining the best standards the our esteem costumers are looking forward to, and we do check moisture and SO₂ level at all the required periods.

Packaging Process : Packaging is also one of the main important issues in [Turkish dried apricots](#) , we do private label packaging ,our main packaging is by cartons of 5Kg and 12.5 Kg but we also do special packaging according to costumers' demand. All packed products are passed through metal detector

Metal Dedector : At the begining of the production and half an hour period, sensivity control is done with test bars and recorded to Metal Detector Form

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