

## Full Report (All Nutrients) 09357, Apricots, canned, heavy syrup, drained

Report Date: July 24, 2019 01:31 EDT

Nutrient values and weights are for edible portion.

Food Group : Fruits and Fruit Juices

Carbohydrate Factor: 3.75 Fat Factor: 8.37 Protein Factor:3.36

Nutrient	Unit	1 Value Per100 g	Data points	Std. Error	1 cup, halves 219g	1 cup, whole 182g
<b>Proximates</b>						
Water	g	77.56	--	--	169.86	141.16
Energy	kcal	83	--	--	182	151
Energy	kJ	347	--	--	760	632
Protein	g	0.64	--	--	1.40	1.16
Total lipid (fat)	g	0.11	--	--	0.24	0.20
Ash	g	0.38	--	--	0.83	0.69
Carbohydrate, by difference	g	21.31	--	--	46.67	38.78
Fiber, total dietary	g	2.7	--	--	5.9	4.9
Sugars, total	g	18.65	--	--	40.84	33.94
<b>Minerals</b>						
Calcium, Ca	mg	10	--	--	22	18
Iron, Fe	mg	0.30	--	--	0.66	0.55
Magnesium, Mg	mg	7	--	--	15	13
Phosphorus, P	mg	13	--	--	28	24
Potassium, K	mg	143	--	--	313	260
Sodium, Na	mg	4	--	--	9	7
Zinc, Zn	mg	0.11	--	--	0.24	0.20
Copper, Cu	mg	0.097	--	--	0.212	0.177
Selenium, Se	µg	0.1	--	--	0.2	0.2
<b>Vitamins</b>						
Vitamin C, total ascorbic acid	mg	3.1	--	--	6.8	5.6
Thiamin	mg	0.021	--	--	0.046	0.038

Nutrient	Unit	1 Value Per100 g	Data points	Std. Error	1 cup, halves 219g	1 cup, whole 182g
Riboflavin	mg	0.024	--	--	0.053	0.044
Niacin	mg	0.376	--	--	0.823	0.684
Vitamin B-6	mg	0.055	--	--	0.120	0.100
Folate, total	µg	2	--	--	4	4
Folic acid	µg	0	--	--	0	0
Folate, food	µg	2	--	--	4	4
Folate, DFE	µg	2	--	--	4	4
Choline, total	mg	2.8	--	--	6.1	5.1
Vitamin B-12	µg	0.00	--	--	0.00	0.00
Vitamin B-12, added	µg	0.00	--	--	0.00	0.00
Vitamin A, RAE	µg	146	--	--	320	266
Retinol	µg	0	--	--	0	0
Carotene, beta <a href="#">1 2 3 4 5</a>	µg	1746	8	513.000	3824	3178
Carotene, alpha <a href="#">4 5</a>	µg	0	2	--	0	0
Cryptoxanthin, beta <a href="#">4 5</a>	µg	16	2	--	35	29
Vitamin A, IU	IU	2924	--	--	6404	5322
Lycopene	µg	0	--	--	0	0
Lutein + zeaxanthin <a href="#">4 5</a>	µg	39	2	--	85	71
Vitamin E (alpha-tocopherol)	mg	0.89	--	--	1.95	1.62
Vitamin E, added	mg	0.00	--	--	0.00	0.00
Vitamin D (D2 + D3)	µg	0.0	--	--	0.0	0.0
Vitamin D	IU	0	--	--	0	0
Vitamin K (phylloquinone)	µg	3.3	--	--	7.2	6.0
<b>Lipids</b>						
Fatty acids, total saturated	g	0.007	--	--	0.015	0.013
4:0	g	0.000	--	--	0.000	0.000
6:0	g	0.000	--	--	0.000	0.000
8:0	g	0.000	--	--	0.000	0.000
10:0	g	0.000	--	--	0.000	0.000
12:0	g	0.000	--	--	0.000	0.000
14:0	g	0.000	--	--	0.000	0.000
16:0	g	0.007	--	--	0.015	0.013
18:0	g	0.001	--	--	0.002	0.002

Nutrient	Unit	1 Value Per100 g	Data points	Std. Error	1 cup, halves 219g	1 cup, whole 182g
Fatty acids, total monounsaturated	g	0.045	--	--	0.099	0.082
16:1 undifferentiated	g	0.000	--	--	0.000	0.000
18:1 undifferentiated	g	0.045	--	--	0.099	0.082
20:1	g	0.000	--	--	0.000	0.000
22:1 undifferentiated	g	0.000	--	--	0.000	0.000
Fatty acids, total polyunsaturated	g	0.021	--	--	0.046	0.038
18:2 undifferentiated	g	0.021	--	--	0.046	0.038
18:3 undifferentiated	g	0.000	--	--	0.000	0.000
18:4	g	0.000	--	--	0.000	0.000
20:4 undifferentiated	g	0.000	--	--	0.000	0.000
20:5 n-3 (EPA)	g	0.000	--	--	0.000	0.000
22:5 n-3 (DPA)	g	0.000	--	--	0.000	0.000
22:6 n-3 (DHA)	g	0.000	--	--	0.000	0.000
Fatty acids, total trans	g	0.000	--	--	0.000	0.000
Cholesterol	mg	0	--	--	0	0
<b>Amino Acids</b>						
<b>Other</b>						
Alcohol, ethyl	g	0.0	--	--	0.0	0.0
Caffeine	mg	0	--	--	0	0
Theobromine	mg	0	--	--	0	0

**Sources of Data**

- <sup>1</sup>F W Quackenbush Reverse phase HPLC separation of cis- and trans-carotenoids and its application to beta-carotenes in food materials, 1987 J Liq Chrom 10 pp.643-653
- <sup>2</sup>J P Sweeney, A C Marsh Effect of processing on provitamin A in vegetables, 1971 J Am Diet Assoc 59 pp.238-243
- <sup>3</sup>T Philip, T S Chen Development of a method for the quantitative estimation of provitamin A carotenoids in some fruits., 1988 J. Food Science 53 pp.1703-1707
- <sup>4</sup>I.M. Heinonen, V. Ollilainen, E. Linkola, P. Varo, P. Koivistoinen Carotenoids in Finnish Foods: Vegetables, Fruits, and Berries, 1989 Journal of Agriculture and Food Chemistry 37 pp.655-659
- <sup>5</sup>D.J. Hart, K.J. Scott Development and evaluation of an HPLC method for the analysis of carotenoids in foods, and the measurement of the carotenoid content of vegetables and fruits commonly consumed in the UK, 1995 Food Chemistry 54 pp.101-111

**Langual Code(s)**

- A0143 FRUIT OR FRUIT PRODUCT (US CFR)
- A1279 0900 FRUITS AND FRUIT JUICES (USDA SR)
- B1529 APRICOT
- C0229 FRUIT, PEEL REMOVED, CORE, PIT OR SEED REMOVED
- E0116 DIVIDED INTO HALVES
- F0014 FULLY HEAT-TREATED
- G0003 COOKING METHOD NOT APPLICABLE
- H0136 SUGAR OR SUGAR SYRUP ADDED
- J0123 STERILIZED BY HEAT
- K0012 PACKED IN HEAVILY SWEETENED LIQUID
- M0194 CAN, BOTTLE OR JAR
- N0001 FOOD CONTACT SURFACE NOT KNOWN
- P0024 HUMAN FOOD, NO AGE SPECIFICATION
- Z0219 DRAINED