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APRICOTS


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AVOCACO


BRAZIL NUT


CASHEW


COCONUT

DATE
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FIG
King, A.D., R.K. Fields, and F.P. Boyle. 1968. Dried fruits have low microbial counts. Food Engineering. 40:82

GRAPEFRUIT


**GUAVA**


**LEMON**


**LIME**


**MACADAMIA**


MAMEY

MANGO


**NECTARINE**


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**OLIVES**


**ORANGES**


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**PAPAYA**


PEACHES


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PEAR


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PECAN


**PERSIMMON**


**PINE NUT**


**PISTACHIO**


**PLUM**


**PRUNES**


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**WALNUT**


