

FINAL PRODUCT SPECIFICATION_RTU HEAT TREATED

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1. GENERAL INFORMATION

PRODUCT NAME:	Seedless Dried Grapes (Vitis Vinifera)
COMMERCIAL NAME:	Turkish Sultanas
	Seedless dried grapes obtained from Vitis Vinifera species; lye dipped (potassium carbonate, olive oil and water solution), sundried in the vineyards, purchased from the farmers and stored in owned warehouses to clean from the contaminants in the factory.

2. PRODUCT COMPOSITION

INGREDIENT NAME	FUNCTION	COUNTRY OF ORIGIN	% in PRODUCT
1. Turkish Raisins	Fruit	Turkey	99.5
2. Vegetable Oil(Non-GMO)*	Coating Agent	Turkey	0.5

^{*} Different types of vegetable oil is available to be used as per customer request. If nothing is specified by customer, cottonseed oil is used. (Oil types: High Oleic Sunflower Oil, Sunflower Oil, Cottonseed Oil, Rapeseed oil, Partially Hydrogenated Rapeseed Oil (for only bleached product)

3. ORGANOLEPTIC CHARACTERISTICS

ODOR:	Typical to raisins, no foreign odor
TASTE:	Sweet, slightly caramelised and fruity
FLAVOR:	Free off flavor
APPEARANCE:	Undamaged whole and clean
TEXTURE:	Freeflowing

4. PRODUCT SIZE

SIZE	MINIMUM	MAXIMUM	TOLERANCE*
JUMBO	-	240	+10
STANDARD	241	300	+-10
MEDIUM	301	400	+-10
SMALL	401	550	+-10
SMALL SMALL	551+	-	-10

Berry Size Uniformity: % 80 (Since the product is not round shape but sieved throug round sieves, there is always possibility of % 20 non-homogenity.

5. PRODUCT COLOR

* Type 7-8-9-10-11 as per TS3411		
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^{*} The product is sieved through round sieves with different sizes (8-8.5-9-9.5-10-11-12-13-14-15 mm) depending on the target berry size. Tolerance value is given because the product does not have a uniform size

^{**} Please pay attention for color coding once considering the product quality according to 100 g analysis.



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6. PHYSICAL PARAMETERS*

DADAMETED	MINIMUM	MANTMIM	UNIT
PARAMETER		MAXIMUM	
Stalks (4-10 mm)	0	1	12,5 kg
Stalks (10 mm)	0	1	125 kg
Embedded Stems	0	1	12,5 kg
Free Stems	0	1	12,5 kg
Stone (<2mm)	0	1	1 ton
Stone (>2mm)	0	1	1 ton
Damaged Berries	0	1,5	100 g
Underdeveloped Berries (standard and jumbo size)	0	1	100 g
Underdeveloped Berries (medium size)	0	1,5	100 g
Underdeveloped Berries (small size)	0	2	100 g
Underdeveloped Berries (small small size)	0	2,5	100 g
Shrivelled	0	1	100 g
Berries with seeds	0	2 berries	100 g
Sugarized Berries Before May	0	1	100 g
Sugarized Berries After May	0	2	100 g
Moldy Berries	0	1,5	100 g
Free Capstems	0	1	100 g
Attached Capstems (standard and jumbo berry size)	0	1 berries	100 g
Attached Capstems (medium berry size)	0	2 berries	100 g
Attacked Constants (amall bonn)	0	3 berries	100 g
Attached Capstems (small small berry size)	0	4 berries	100 g
Not Dangerous Foreign Material**	0	1	1 ton
Dangerous Foreign Material***	0	0	20 tonnes
Lump	0	5	12,5 kg
*TS3411 is taken as reference for parameters not specified in the specification.			

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- ** Not Dangerous Foreign Material: Sack rope, leaves, plant source material
- *** Dangerous Foreign Material: Glass, hard plastic, metal, wood etc.

7. HACCP

	Hat 1 Process	Hat 2 Process	Hat 3 Process	
Processing Type	7 times Aspirated, 2 times washed with UV flitered water, sieved through several sieves with different dimensions, 4 times laser scanned, Robot picker, X-Ray scanned, Inline and box metal detected	7 times Aspirated, 2 times washed with UV filtered water, sieved through several sieves with different dimensions, 5 times laser scanned, X-Ray scanned, Inline and box metal detected	7 times Aspirated, 2 times washed with UV filtered water, sieved through several sieves with different dimensions, 5 times laser scanned, X-Ray scanned, Inline and box metal detected	
4th Laser Scanner (CCP1 for line 1) 5th Laser Scanner (CCP1 for line 2 and 3)	Challenged with 11 different color of plastics used in the factory four times a day (white, yellow, green, red, blue, grey,orange,purple, transparent, pink and black)			
X-Ray (CCP2)	hallenged with four test cards four times a day (4 mm Ceramic, 3 mm Glass, 1*3 mm Metal Wire, 1.5 mm Stainless Steel)			
Inline Metal Detector (CCP3)	challenged with three test pieces four times a day (1 mm Fe, 1.2 mm Non-Fe, 1.5 mm Stainless Steel, 20 mm screw)			
Box Metal Detector (CCP3)	Challenged with four test cards four times a day (2 mm Fe, 2.5 mm Non-Fe, 3 mm Stainless Steel, metal embedded band aid)			
Ovent Treatment (CCP4)	Center of the product should reach 50 degree Celcius and stay in the oven for half an hour (for <1000 T=53 o C, half an hour)			

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8. CHEMICAL PARAMETERS

PARAMETER	MINIMUM	махімим	UNIT	
Moisture	14	17	%	
Vegetable Oil (Non GMO)	0.3	0.5	%	
Ochratoxin A*	0	10	ppb	
Aflatoxin B1*	0	2	ppb	
Aflatoxin B1+B2+G1+G2*	0	4	ppb	
Pesticide	EC No: 396/2005			
Heavy Metal	EC No: 1881/2006			
* EU 1881/2006-466/2001				

9. MICROBIOLOGICAL PARAMETERS

PARAMETER	MINIMUM	MAXIMUM	UNIT
тvс	0	10000	cfu/g
Mold&Yeast	0	10000-5000-1000-500*	cfu/g
E.coli	Not Detected	-	cfu/g
Salmonella	Not Detected	-	cfu/25 g
Bacillus Cereus	0	100	cfu/g
Lysteria Monocytogenes	Not Detected	-	cfu/25 g

EC No: 2073/2005 (starred values can be determined by customer, only process change is the duration of the heat treatment. All can be achieved but must be chosen in purchasing contract.)

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10. PACKAGING MATERIAL

Primary Packaging	Low Denstiy Polyethylene with a one layer thicness of 35 micron	
Primary Packaging Laminated OPP+CPP/OPP+OPP/OPP+PET (Retail Packing)		
Secondary Packaging	Carton board box	
* EU Regulation No: 1935/2004, 2023/2006 and EU Commision Directive 2002/72		

11. ADDITIONAL LABELLING REQUIREMENTS OTHER THAN STANDARD LABEL

Must	-				
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12. STORAGE AND TRASPORT

Storage	Temperature: 8-25 degree Celcius Max RH: & 65	
Best Before	12 months recommended	
Intended Use	For industrial purposes. Suitable for bakeries and repackers	
Health care	Diabetics, one who has kidney disease, careful on children below 3 years old	
Shipment Type	Bulk/Wooden Pallets/Plastic Pallets	
Distribution	Sea Container/Road Transport	
Fumigation	In transit fumigation via Magnesium Phosphide plate (1 plate per 20 feet container) For Australia and New Zeland shipments methyl bromide is used. (4 tube/20 ft container)	

13. NUTRITIONAL VALUES

Parameter	per 100 g	
Energy	1376,6 kj/324,1 kcal	
Total Fat Content*	0,49 g	
* of which saturated fatty acid	0,1 g	
* of which monounsaturated fatty acid	0,15 g	
* of which polyunsaturated fatty acid	0,23g	
Carbohydrates**	76,9 g	
Sugar Composition*		
1-Fructose* (%)	27,43	
2-Glucose* (%)	27,38	
3-Lactose* (%)	Not Detected	
4-Maltose* (%)	Not Detected	
5-Sucrose* (%)	Not Detected	
Total Dietary Fiber	5,23 g	
Protein	3 g	
Sodium	74,3 mg	
* Council Directive 90/496/EEC (The values are analytical values, they are not calculated.)		

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14. GMO DECLERATION

We assure that our raw materials and auxiliary materials used for the product detailed below do not contain any Genetically Modified Organisms or derivatives. So also the vegetable oil used; in accordance with the regulation 1829/2003 on 'Genetically Modified Food and Feed' and 1830/2003 on the 'Tracebility and Labelling of Genetically Modified Organism', does not require any specific labelling.

15. IONIZATION DECLERATION

We assure that Seedless Dried Grapes (Vitis Vinifera) - Turkish Sultanas produced by our company has not been subjected to any radiation (EC No: 733/2008). Neither the raw material nor ingredients of the raw material have not been treated with ionizing radiation.

16. ALLERGENS & INTOLERANCES

	I		1
Allergens	Present in the product	Present in other products manufactured in the same line	Present in the same manufacturing plant
Peanuts or Derivatives – e.g. groundnuts, peanut meal,			
peanut butter, peanut oil, peanut proteins, mandelonas	N	N	N
Tree Nuts or Derivatives – e.g. almonds,			
pecans, walnuts, brazil nuts, hazelnuts, pine nuts,	N	N	N
pistachios, macadamia, cashew, almond oil, marzipan			
Sesame Seeds or Derivatives – e.g. sesame oil, paste	N	N	N
Milk or Derivatives – e.g. whey, butter,	N	N	N
casein, lactose, yogurt powder Egg or Derivatives – e.g. egg powder, egg			
protein isolates, yolks	N	N	N
Fish or Derivatives – e.g. fish pro teins, oils, extracts	N	N	N
Crustaceans – e.g. shrimp, lobster, crab,			
crayfish and Shell Fish – e.g. mussels, snails, cockle, scallops, oysters, or their	N	N	N
Derivatives e.g. extracts Soy and Derivatives – e.g. soy protein, soy			
lecithin, tofu, soy sauce, soy isolates	N	N	N
Wheat, triticale or their derivatives,			
e.g. spelt, durum, wheat flour, kamut, rye, barley, oats triticale, seasonings,	N	N	N
flavour			
Gluten and source other than wheat-			
includes gluten protein or modified gluten protein from wheat, barley,	N	N	N
oats, rye, triticale, kamut, spelt, or any part thereof			
Sulphites [> 10 ppm] — e.g. sulphur dioxide, sodium	N	N	y
metabisulphite, sodium sulphite, etc.		"	
Mustard or Derivatives – e.g. mustard seeds, flour	N	N	N
Hydrolyzed Protein	N	N	N
Lupin and derivatives – includes lupin flour, seeds,	N	N	N
flavorings Celery and derivatives – includes celery			
root, seeds,	N	N	N
seasonings Poppy Seeds	N	N	N
Corn	N	N	N N
Sunflower Seeds - include sunflower oil	Depends on customer request	Υ	Y
Tartrazine (Yellow #5)	N	N	N
Monosodium Glutamate	N	N	N
17. DIETARY SUITABILIT	Υ		
		SUITABLE	CERTIFIED
Vegetarians		Υ	N
Vegans		Y	N
Ovo-Lacto Vegetarias		Y	N
Muslims / Halal		Y	Y
Jewish / Kosher		Y V	Y N
Coeliacs Y		1	
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PHYSICAL PARAMETERS

ATTACHED CAPSTEMS



to be considered as capstems



not considered as capstems

* According to the Turkish standard TS3411, it must be bigger than 3 mm to be considered as capstem.

FREE CAPSTEMS



FREE STEMS



EMBEDDED BERRIES



STALKS



MOLDY BERRIES



UNDEVELOPED BERRIES



DAMAGED BERRIES



BERRIES WITH SEEDS



SHRIVELLED



SUGARIZED BERRIES



STONES (>2 mm)



STONES (<2 mm)



NOT DANGEROUS FOREIGN MATERIAL





LUMP

