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Food 1.PRODUCT DESCRIPTION	
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<i>CROP</i>	2023
<i>Product description</i>	<p>Processed Sultanas are dried seedless grapes of the Vitis vinifera variety. The Sultanas are prepared from clean and sun dried grapes produced along our own handling procedures by selected growers. Growers and merchants who are our sultanas/raisins producers and produce bulk agricultural product and it's not possible audit in place. So at purchasing process, first raw materials are sent to pesticide analysis to check residues, theh if result is suitable raw material is accepted according to entrance quality control result and taken into suitable storage conditions and stored. During the production process, the products are dry cleaned, washed in potable water, graded for size and then the stalks, stones and other foreign matters are removed prior to packing. The packing line, after the products are recleaned, oiled and passed from laser scanners, x-ray scanner ,and metal detectors, they are packed for shipments according to Turkish Standarts and customer requests.(852/2004/EC.) Consumption type: direct consumption or ingredient in foods in food industry.</p>
<i>Production management</i>	Suitable to dried fruit processing
<i>Usage</i>	Directly or ingredients for bakery
Ingredients	Origin
<i>Dried sultanas</i>	Turkish
<i>Vegetable oil</i>	Turkish

2.ORGANOLEPTIC PROPERTIES	
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<i>Colour</i>	According to representative type colour of the TS / 3411
<i>Appearance</i>	Berries completely unstuck from each other, lightly oiled. Free flowing and regular shape of sultanas.
<i>Flavour and texture</i>	Characteristic flavour of raisins extraneous odours and tastes are absent
<i>Odour</i>	Typical sultanas aroma without any foreign smell or off –odour.
<i>Food Additives</i>	Complies with Turkish Food Codex Food Additives regulations

3.GENERAL PROPERTIES				
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<i>Size</i>	According to Turkish standart TS 3411 we have four size for Sultanas			
	JUMBO	STANDART	MEDIUM	SMALL
<i>The berry count in 100 gr</i>	< 240	241 - 300	301 - 400	401 - 550
<i>Tolerance</i>	± % 5			

4.CHEMICAL PROPERTIES	
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<i>Moisture</i>	% 14 - 17
<i>Oil</i>	Max.% 1
	Non GMO and Non hydrogenated vegetable oil (cotton seed, sunflower or sunflower oil with high oleic acid).


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5.METAL DETECTION	Throat Metal Detector	Final Metal Detector
<i>Ferrous(Fe)</i>	Min 0,9 mm	Min 3,0 mm
<i>Non Ferrous (Non-Fe)</i>	Min 1,2 mm	Min 3,5 mm
<i>Stainless steel (SS)</i>	Min 1,5 mm	Min 4,0 mm

6.PHYSICAL PROPERTIES	RTU Grade	A Grade	B Grade
Damaged Berries g /100	2	3	4
Undeveloped Berries g /100	1	2	3
Sugared Berries till MAY g /100	2	3	4
Sugared Berries,after MAY g /100	3	4	5
Mouldy Berries g /100	1	2	3
Stalk (4-10 mm) piece /box	1	3	5
Stalk attached (4-10 mm) piece /box	1	2	4
Stalk > 10 mm piece /box	1	2	3
Stalk attached (>10 mm) piece /box	1	2	4
Stone (>3 mm)	1 (piece/5 tonnes)	1(piece/1tonnes)	1(piece/10cartons)
Stone (<3 mm) grit	1 (piece/1 tonnes)	1(piece/1tonnes)	1(piece/10cartons)
Capstems free by count %/box	1	2	4
Capstems attached by count %/box	2	3	5
Glass,metallic fragments	None	None	None
All other extraneous matter	None	None	None

7.MICROBIOLOGICAL PROPERTIES	
<i>Total viable count</i>	< 50 000 cfu/g
<i>Yeast and mould</i>	< 25 000 cfu/g
<i>Coliform</i>	< 10 cfu/g
<i>Salmonella</i>	Absent in 25 gr
<i>E.coli</i>	< 10 cfu/g
<i>Listeria monocytogenes</i>	< 100 cfu/g at the end of shelf life
In accordance with EU Reg 2073/2005/EC	

8.RESIDUE ANALYSES	
<i>Pesticides</i>	MRL(maximum residue limit)s as given in EU Reg. 396/2005
<i>Ochratoxin A</i>	max levels as given in EU Reg 1881/2006/EC (<8 ppb)
<i>Aflatoksin B₁ Miktarı</i>	max levels as given in EU Reg 1881/2006/EC (<2 ppb)
<i>Aflatoksin B₁ + B₂ + G₁ + G₂</i>	max levels as given in EU Reg 1881/2006/EC (<4 ppb)
<i>Sulphure Dioxide(SO₂)</i>	max levels as given in EU Reg 1169/2011 (<10 ppb)
<i>Heavy metal (Pb,Cd,Hg)</i>	max levels as given in EU Reg 1881/2006/EC

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9.ALLERGENS	
<i>Allergens</i>	No.We don't use any allergen substances in products.
<i>The presence of allergens at factory</i>	No.We don't use any allergen ingredients in the factory.
<i>The usage of allergens at same production line</i>	No.We don'T use any allergen substances.

10.GMO	
<i>GMO (Genetic Modified Organism)</i>	We do not use any raw material or ingredient that contains GMO
<i>Complies with Direction of Biosecurity Legislation Application</i>	

11.PACKAGING	
<i>Packaging material</i>	The products are packed into printed, strong carton boxes with blue food grade plastic liner. The cartons must be clean and strong and also their covers should not permit any contamination. Cartons are printed and marked according to TS/3411 and also carton design is prepared according to customer requests
<i>Packaging type</i>	Net weights are 5-10-12.5 and 14 kg in bulk and 250 gr, 500 gr and 1 kg in retail packaging
<i>Label information</i>	Product name, ingredients, net weight,production date, best before date,lot no,storage conditions,crop,TS3411 Natural, class, type, packed for firm name and adress,production firm name and adress,trademark.
<i>Lot no information</i>	450020532-25-xxx (Manufacturer firm number-series number with 3 digits)
All packaging materials compliant with 'Materials in contact with food' EU Reg 10/2011/EC	

12.CONSUMER GROUP	
<i>Consumers</i>	All consumers except 0-3 years age.

13.STORAGE CONDITIONS	
<i>Storage conditions</i>	Dry, clean and cool place, cartons must be stored in their packaging on pallets so they do not touch the Wall.
<i>Shelf life</i>	12 months when stored as dry,clean and cool place.
<i>Storage after the packaging is opened</i>	They are kept sealed in dry, clean and cool place.

14.TRANSPORTATION	
<i>Vehicle control</i>	Before transportation foreign material,foreign odour, chemical material contamination,visual dirtiness, the presence of the pest and allergen material are checked. Cleaning is done when needed. Non-compliant vehicles on the itransportation is not performed.
<i>Loading type</i>	Bulk without pallet or with pallet in container by vessel or truck
<i>Vehicle properties</i>	With closed,undamaged containers is used for transportation.
<i>Fumigation</i>	All containers are fumigated prior to shipment with phostoxin (magnesium phosphite) or/if customer have a special requirement then with eco2fume.

15.WRONG USAGE	
Babies under three years old must not consume. Diabetes individuals are recommended to consume controlled. Products should not be consumed past the expiration date.	

16.NUTRITIONAL VALUE		
Principle	Nutrient Value	Percentage of RDA
Energy	299 Kcal/1255 kJ	15%
Carbohydrates	79.18 g	61%
Protein	3.07 g	5.5%
Total Fat	0.46 g	1.5%
Cholesterol	0 mg	0%
Dietary Fiber	3.7 g	10%
Vitamins		
Folates	5 µg	1%
Niacin	0.766 mg	5%
Pantothenic acid	0.095 mg	2%
Pyridoxine	0.0174 mg	13%
Riboflavin	0.125 mg	10%
Thiamin	0.106 mg	9%
Vitamin A	0 IU	0%
Vitamin C	2.3 mg	4%
Vitamin E	0.12 mg	1%
Vitamin K	3.5 µg	3%
Electrolytes		
Sodium	11 mg	1%
Potassium	749 mg	16%
Minerals		
Calcium	50 mg	5%
Copper	0.318 mg	35%
Iron	1.88 mg	23%
Magnesium	7 mg	2%
Manganese	0.299 mg	12%
Phosphorus	101 mg	15%
Selenium	0.6 µg	1%
Zinc	0.22 mg	2%
Phyto-nutrients		
Carotene-α	0 µg	--
Carotene-β	0 µg	--
Crypto-xanthin-β	0 µg	--
Lutein-zeaxanthin	0 µg	--
Raisins seedless (<i>Vitis vinifera</i>), Nutritive Value per 100 g, ORAC Value 3037, (Source: USDA National Nutrient data base)		

17.REVISIONS

26	Crop was changed to 2023
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