



Organic Regular Sun Dried Mulberries Final Product Specification

Document No	FP.S - 06
Issue date	09.07.2015
Rev. No	02
Rev. Date	27.11.2017
Page No	1 / 3

1. Product information	
Product Name	Organik Sun Dried Mulberries
Quality	Regular
Product Profile	Sun- Dried Mulberries, seedless fruits from white Mulberry (Morus Alba) tree. Morus Alba Grande type
Production Method	Mulberries, matured from the tree falls down to the clothes, which are spread under the tree. They are then taken under the sun and dried. They are then packed into boxes or trays by removing the foreign materials. They are loaded and taken into the facility. After making the goods receiving analysis, they are first CO ₂ treated, they are then passed through color sorter, where dark colored and different grade products are separated. They are then taken into the sifter, graded according to their sizes. Size graded products are taken on to the conveyor belt, where the ladies remove the foreign materials and dark colored products and other quality defects. The products are packed into 2,5 kg vacuum pouches. They are vacuum treated. They pass through the metal detector and packed into the carton boxes, after the final quality control, they are ready for loading.
Ingredient List	100 % Organik Mulberries
Fumigation	Only CO ₂ is used in order to prevent any insects.
Allergen & GMO Declaration	The final product does not contain any allergen or GMO product. No allergen is used as an ingredient; neither in the same line nor within the facility, allergen is not allowed. The material conforms to the quality parameters specified herein and shall be produced, packaged and stored in accordance with current good manufacturing practices under sanitary conditions incorporating HACCP & GMP principles.

2.Sensory Characteristics	Properties	Method	Reference Criteria
Color	Dark Brown 80% min.	ISO 7910 (TL.KG-05)	ISO 7910
Odour	Typical of its characteristics. Free from foreign odour.	ISO 7910 (TL.KG-05)	ISO 7910
Flavour	Typical of its characteristics. No Foreign flavor, should not be the bitter	ISO 7910 (TL.KG-05)	ISO 7910

3.Physical Defects In 1000 g analysis	Properties	Method	Reference Criteria
Particle Size	≥ 5mm	TL.KG-05	Yaban Food
Berries with stalks	14 % max	TL.KG-05	Yaban Food
Shape failure	30 % max	TL.KG-05	Yaban Food
Insect Damaged	4 % max	TL.KG-05	Yaban Food
Light undeveloped berries %	1 % max	TL.KG-05	Yaban Food
Berry Blocks	4 % max	TL.KG-05	Yaban Food
Crushed Berries	3 % max	TL.KG-05	Yaban Food
Broken berry pieces	1 % max	TL.KG-05	Yaban Food
Foreign Material plant origin	2 % max	TL.KG-05	Yaban Food

PREPARED	APPROVED
Food Safety Team Leader	General Manager

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		Issue date	09.07.2015
		Rev. No	02
		Rev. Date	27.11.2017
		Page No	2 / 3

F. Material non - plant origin	2 pcs / 1carton box	TL.KG-05	Yaban Food
Hard Materials	none	TL.KG-05	Yaban Food
Living Larvae	absent	TL.KG-05	Yaban Food

4.Chemical Analysis	Properties	Method	Reference Criteria
Moisture	6 % max	TL.KG-02	ISO 7910

5.Microbiological Analysis	Properties	Method	Reference Criteria
Total Plate Count	<100 000 cfu/g max	TL.KG-04	Yaban Food
Enterobacteriaceae	<100 cfu/g max	TL.KG-04	Yaban Food
E.coli	<10 cfu/g max	TL.KG-04	Yaban Food
Yeast	<10 000 cfu/g max	TL.KG-04	Yaban Food
Mold	<10 000 cfu/g max	TL.KG-04	Yaban Food
Salmonella	Not Detected / 25g	TL.KG-04	Yaban Food

6. Regulatory / Certification	
PESTICIDE RESIDUES	The product does not contain any pesticide residues at levels greater than any legislative maximum residue levels (PESTICIDES EU-MRLs Regulation (EC) No 396/2005)
TOTAL HEAVY METAL	The product comply with EU legislation with respect to heavy metals. (COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs)
MYCOTOXINE	The product comply with EU legislation in respect of mycotoxine (COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs)
CERTIFICATE OF ANALYSIS	A certificate of analysis is to be provided for each delivery including chemical, physical, microbiological results.

7. PACKING, MARKING, SHELF LIFE & STORAGE CONDITIONS	
Packing	In 4 x 2.5 kg semi vacuumed bags in cartons
Marking	All packing material will have lot numbers with Organic certification codes
Shelf Life & Storage Conditions	24 months. Should be stored in dry and cool place without breaking the vacuum in the pack. After opening the vacuum pack, products must be stored at 4-14 °C
Certified By	Ceres /Germany

8. Metal Detection
Adequate metal detection procedures are in place to provide a product free from metal contamination. Metal detection system provides a sensitivity of 2 mm Ferrous and 2 mm Non-Ferrous and 3,5 mm stainless steel.

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		Rev. No	02
		Rev. Date	27.11.2017
		Page No	3 / 3

9. Nutrition Facts: (Per 100gr) (ECOSUR Laboratory results)	
Calories	381 kcal
Total Fat	3,26 g (MET-FQ-Grasa-AI;Gravimetria)
Saturated fat	1,37 g (MET-CR-Ac.Grasos)
Cholesterol	0
Sodium	<0,010 (MET-FQ-ICP)
Total Carbohydrate	82 g (100-(Ash+Protein+Fat+Dietary fiber+moisture))
Dietary Fiber	4,95 g (MET-FQ-Fibra-AI;Metodo enzimatico)
Protein	3,51 g (MET-FQ-N total Kjeldahl; Volumetria)
Sugar	81,8 g (MET-CR-Azucares-AI;HPLC-RID)
Vitamin A	< 5,00 µg (MET-CR-Vitamina A- AI;HPLC-UV)
Vitamin C	3,2 mg (MET-CR-Ac-L-Ascorbico-AI;HPLC-UV)
Calcium	6,56g (TS EN 14082 AOAC 974.14)
Iron	125,63 mg/kg (TS EN 14082 AOAC 974.14)

10. LOADING CONDITIONS	
Vehicle Control	Vehicles are inspected with respect to Pest presence, Cleanliness, foreign odor, foreign material presence prior to loading.
Loading style	Can be loaded either palletized or bulk
Vehicle properties	Can be transferred with dry container.

11. CONSUMER GROUP & CONSUMPTION INSTRUCTION	
Consumer Group	Can be consumed by each person above 1 year old.
Place of sale	Foreign trade

12. Intended Use	
Each product should be consumed within a short period of time after opening the package. Can be used as an ingredient in cakes, muesli etc.	

13. Unintended Use	
Since it contains sugar, should be consumed carefully by diabetics.	

14. Reference Criteria	
ISO 7910	
PESTICIDES EU-MRLs Regulation (EC) No 396/2005	
COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs)	

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