



Organik Roasted Chickpeas Final Product Specification

Document No	FP.S -22
Issue date	09.11.2016
Rev. No	00
Rev. Date	---
Page No	1 / 2

1. Product information	
Product Name	Organic Roasted Chickpeas
Quality	Sortex Cleaned
Country of Origin	Turkey
Product Profile	Fruits from Leguminosae Cicer arietinum L.
Production Method	Chickpeas production has made with the processes of sizing, annealing, roasting, heating and sifting
Ingredient List	100 % Organic Chickpeas

2.Sensory Characteristics	Properties	Method	Reference Criteria
Color	Yellow	TS 13194 (TL.KG-05)	TS 13194 / April 2006
Flavour	Typical of its characteristics.	TS 13194 (TL.KG-05)	TS 13194 / April 2006

3.Physical and Chemical 1000 g Analysis	Properties	Method	Reference Criteria
Moisture	5 % max	TL.KG-05	Yaban Food
Size	6-8 mm	TL.KG-05	Yaban Food
Discolored	0 % max	TL.KG-05	Yaban Food
Broken pieces	30 % max	TL.KG-05	Yaban Food

4.Microbiological Analysis	Properties	Method	Reference Criteria
Total Plate Count	<100 000 cfu/g max	TS 13194 (TL.KG-04)	Yaban Food
E.coli	<3	TS 13194 (TL.KG-04)	Yaban Food
Mold	<1000 cfu/g max	TS 13194 (TL.KG-04)	Yaban Food
Salmonella	Not Detected / 25g	TS 13194 (TL.KG-04)	Yaban Food

5. 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

PREPARED	APPROVED
Food Safety Team Leader	General Manager



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Page No	2 / 2

chemical, physical, microbiological results.

6. PACKING, MARKING, SHELF LIFE & STORAGE CONDITIONS

Packing	In 4 x 3 kg semi vacuumed bags in cartons
Marking	All packing material will have lot numbers
Shelf Life & Storage Conditions	12 months. Should be stored in dry and cool place . products must be stored at 20° C ±5
Certified By	Ceres Cert / GERMANY

7. 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.

8. 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.

9. CONSUMER GROUP & CONSUMPTION INSTRUCTION

Consumer Group	Can be consumed by each person above 1 year old.
Place of sale	Foreign trade

10. Intended Use

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

11. Reference Criteria

TS 13194 / April 2006

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Food Safety Team Leader	General Manager