

	<h1>Organic Sultanas</h1> <h2>Final Product Specification</h2>	Document No	FP.S -12
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1. Product information	
Product Name	Sultanas
Quality	Type 8-9-10
Country of Origin	Turkey
Product Profile	Sultanas is obtained from fresh grapes which belongs to <i>vitis vinifera L.species</i>
Production Method	Cutting process of fresh grapes from vineyards, fresh grapes are deeped in to the solution which includes potassium carbonate, water, olive oil and put under the sunshine for drying. If fresh grapes are not deeped into the solution it is obtained Thompson seedless after drying. While 7-8 days enough for drying period of sultanas, it needs 13-15 days for thompson seedless. Dried sultanas are graded according to their size and colour during the purchasing process. Sultanas is washed with edible water, cleaned by capstemmers, sieves, aspirators, laser scanners, x-ray detectors, magnet, metal detector, oiled with vegetable oil packed during the production of process in the company.
Ingredient List	99,5 % Sultanas , 0,5 % Vegatable oil (cotton seed, sunflower oil, rape seed oil etc. according to customer request)which is non-hydrogenated
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
Colour	TS 3411 Characteristic of sultanas	TS 3411 (TL.KG-05)	TS 3411 / 13.01.2011
Appearance	Clean, uniform in size	TS 3411 (TL.KG-05)	TS 3411 / 13.01.2011
Odour	Characteristic of sultanas free from foreign odor	TS 3411 (TL.KG-05)	TS 3411 / 13.01.2011
Texture	Firm, not sticky, free flowing	TS 3411 (TL.KG-05)	TS 3411 / 13.01.2011

3.Physical and Chemical 1000g Analaysis	Properties	Method	Reference Criteria
Stalks (>10mm) piece/10kg- 15kg box	1 % max	TL.KG-05	Izmir Organic
Stalks (4-10 mm) piece /10 kg- 15 kg box	2 % max	TL.KG-05	Izmir Organic
Attached capstems (piece /100gr)	3 % max	TL.KG-05	Izmir Organic
Loose capstems (piece / 100g)	2 % max	TL.KG-05	Izmir Organic
Stones>2mm piece /ton	1 % max	TL.KG-05	Izmir Organic
Damaged berries (% g)	1,4 % max	TL.KG-05	Izmir Organic

PREPARED	APPROVED
Food Safety Team Leader	General Manager

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Undeveloped berries (%g)	1,5 % max	TL.KG-05	Izmir Organic
Sugared berries before February (% g)	0,8 % max	TL.KG-05	Izmir Organic
Sugared berries after February (% g)	1 % max	TL.KG-05	Izmir Organic
Mouldy berries	1,5 % max	TL.KG-05	Izmir Organic
Moisture	13-16 % max	TS 3411 (TL.KG-05)	TS 3411 / 13.01.2011
Vegetable oil (GMO free)	0,3 -0,5 % max	TS 3411 (TL.KG-05)	TS 3411 / 13.01.2011

4.Processing Types	Properties / Cleaning type	Method	Reference Criteria
Quality: A	<ul style="list-style-type: none"> <li>-Washed,</li> <li>- Machinery cleaning by sieves, aspirators, wet capstemmer, dry capstemmer</li> <li>-Lazer scanned</li> <li>-X-ray detected</li> <li>-Visual selection by workers on the conveyor belt</li> <li>-Metal detected</li> </ul>	TL.KG-05	Izmir Organic

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 chemical, physical results.

6. PACKING, MARKING, SHELF LIFE & STORAGE CONDITIONS	
Packing	In 12,5 kg cartons
Marking	All packing material will have lot numbers
Shelf Life & Storage Conditions	12 months. Stroge conditions 4-17 C and 65% max relative humidity

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#### 7. Metal Detection and X-Ray

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.

X-ray limits: 1,5 mm SS, 3,0 Glass

#### 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 cakes, muesli etc.

#### 11. Unintended Use

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

#### 12. Reference Criteria

TS 3411

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