



FINAL PRODUCT SPECIFICATION_RTU ORGANIC HEAT TREATED

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Line 1 Process *Organic production is done only at line 1.*	
Processing Type	7 times Aspirated, 2 times washed with water, sieved through several sieves with different dimensions, 4 times laser scanned, robot picker, X-Ray scanned, Inline and box metal detected
4th Laser Scanner (CCP1 for line 1)	Challenged with 9 different color of plastics used in the factory four times a day (white, yellow, green, red, blue, grey, orange, purple, pink, black and transparent)
X-Ray (CCP2)	Challenged 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)

8. CHEMICAL PARAMETERS

PARAMETER	MINIMUM	MAXIMUM	UNIT
Moisture	14	17	%
Vegetable Oil (Non GMO)	0.3	0.5	%
Ochratoxin A*	0	8	ppb
Aflatoxin B1*	0	2	ppb
Aflatoxin B1+B2+G1+G2*	0	4	ppb
Pesticide	0	<0,01**	mg/kg
Heavy Metal	EC No: 1881/2006		


* EU 1881/2006-466/2001

** With a detection of limit analysis of 0.01 ppm no pesticide should be detected.

9. MICROBIOLOGICAL PARAMETERS

PARAMETER	MINIMUM	MAXIMUM	UNIT
TVC	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 thickness 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	Organic, certified by Ecocert SA, TR_BIO_154 Non-EU Agriculture, Ecocert and BIO logo
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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
Distribution	Sea Container/Road Transport

13. NUTRITIONAL VALUES

Parameter	per 100 g
Energy	1241 kj/292 kcal
Fat*	<0.5 g
* of which saturates	<0.1 g
Carbohydrates**	69 g
** of which sugars	69 g
Fibre	2 g
Protein	2.6 g
Salt	<0.05 g
Sodium	11 mg
Potassium	749 mg
Calcium	50 mg

* Council Directive 90/496/EEC (The values are not analytical values, they are calculated.)

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14. GMO DECLARATION

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 'Traceability and Labelling of Genetically Modified Organism', does not require any specific labelling.

15. ALLERGENS & INTOLERANCES

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, pistachios, macadamia, cashew, almond oil, marzipan	N	N	N
Sesame Seeds or Derivatives – e.g. sesame oil, paste	N	N	N
Milk or Derivatives – e.g. whey, butter, casein, lactose, yogurt powder	N	N	N
Egg or Derivatives – e.g. egg powder, egg protein isolates, yolks	N	N	N
Fish or Derivatives – e.g. fish proteins, oils, extracts	N	N	N
Crustaceans – e.g. shrimp, lobster, crab, crayfish and Shell Fish – e.g. mussels, snails, cockle, scallops, oysters, or their Derivatives e.g. extracts	N	N	N
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, flavour	N	N	N
Gluten and source other than wheat - includes gluten protein or modified gluten protein from wheat, barley, oats, rye, triticale, kamut, spelt, or any part thereof	N	N	N
Sulphites [> 10 ppm] – e.g. sulphur dioxide, sodium metabisulphite, sodium sulphite, etc.	N	N	Y
Mustard or Derivatives – e.g. mustard seeds, flour	N	N	N
Hydrolyzed Protein	N	N	N
Lupin and derivatives – includes lupin flour, seeds, flavorings	N	N	N
Celery and derivatives – includes celery root, seeds, seasonings	N	N	N
Poppy Seeds	N	N	N
Corn	N	N	N
Sunflower Seeds - include sunflower oil	Depends on customer request	Y	Y
Tartrazine (Yellow #5)	N	N	N
Monosodium Glutamate	N	N	N

Prepared By	Approved By	 <small>İSMAIL ŞAHİN UĞURHİLERİ Mühürsüz Sanayi ve Ticaret A.Ş. Muhürsüz Sanayi ve Ticaret A.Ş. Kurum Müdürü Muhürsüz Sanayi ve Ticaret A.Ş. Kurum Müdürü Muhürsüz Sanayi ve Ticaret A.Ş. Kurum Müdürü</small>
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