



FINAL PRODUCT SPECIFICATION_RTU THOMPSON ORGANIC

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1. GENERAL INFORMATION

PRODUCT NAME:	Seedless Dried Grapes (Vitis Vinifera)
COMMERCIAL NAME:	Organic Thompson Raisins
PRODUCT DESCRIPTION:	Seedless dried grapes obtained from Vitis Vinifera species; sundried in the vineyards, purchased from the farmers and stored in owned warehouses to clean from the contaminants in the factory.

2. PRODUCT COMPOSITION

INGREDIENT NAME	FUNCTION	COUNTRY OF ORIGIN	% in PRODUCT
1. Organic Turkish Sultanas	Fruit	Turkey	99.5
2. Organic Sunflower Oil	Coating Agent	Turkey	0.5

3. ORGANOLEPTIC CHARACTERISTICS

ODOR:	Typical to raisins, no foreign odor
TASTE:	Sweet, slightly caramelised and fruity
FLAVOR:	Free off flavor
APPEARANCE:	Undamaged whole and clean
TEXTURE:	Freeflowing

4. PRODUCT SIZE


SIZE	MINIMUM	MAXIMUM	TOLERANCE*
SELECT	270	350	+10
MIDGET	+351		+ -10

* The product is sieved through round sieves with different sizes (8-8.5-9-9.5-10-11-12-13-14-15 mm) depending on the target berry size. Tolerance value is given because the product does not have a uniform size.

** Please pay attention for color coding once considering the product quality according to 100 g analysis.

5. PRODUCT COLOR

* Black undipped thompson raisins

Prepared By	Approved By	
Quality System Manager	Quality Assurance and Continuous Improvement Manager	



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6. PHYSICAL PARAMETERS

PARAMETER	MINIMUM	MAXIMUM	UNIT
Stalks (4-10 mm)	0	0	12,5 kg
Stalks (10 mm)	0	1	250 kg
Embedded Stems	0	1	12,5 kg
Free Stems	0	1	12,5 kg
Stone (<2mm)	0	1	5 tones
Stone (>2mm)	0	1	5 tones
Damaged Berries	0	1	100 g
Underdeveloped Berries (select size)	0	1	100 g
Underdeveloped Berries (midget size)	0	1,5	100 g
Shrivelled	0	1	100 g
Berries with seeds	0	2 berries	100 g
Sugarized Berries Before May	0	1	100 g
Sugarized Berries After May	0	2	100 g
Moldy Berries	0	1,5	100 g
Free Capstems	0	1	100 g
Attached Capstems (select size)	0	1 berries	100 g
Attached Capstems (midget berry size)	0	2 berries	100 g
Not Dangerous Foreign Material*	0	1	5 tonnes
Dangerous Foreign Material**	0	0	20 tonnes
Lump	0	5	12,5 kg

*TS3411 is taken as reference for parameters not specified in the specification.

** Not Dangerous Foreign Material: Sack rope, leaves, plant source material

*** Dangerous Foreign Material: Glass, hard plastic, metal, wood etc.



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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)

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	10000	100000	cfu/g
Mold	10000	50000	cfu/g
Yeast	0	1000	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 (As per customer request, the microbiological values can be decreased with addition of oven treatment to the process.)

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ÖZGÜR FARM ÜRÜNLERİ
İNSAN SAĞLIĞI İÇİN
KALİTE VE GÜVEN İÇİN
YATIRIM YAPAN BİR ŞİRKETTİR.



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10. PACKAGING MATERIAL

Primary Packaging	Low Density 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 Commission 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 TRASPOT

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

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