



	Unit	RTU Max	A Max	B Max
Unripe Berries	% / 100 g	0,5	1,5	3
Damaged Berries	% / 100 g	1,0	1,0	3
Sugared Berries (before April)	% / 100 g	1,0	1,5	3
Moldy Berries	% / 100 g	0,5	1,5	2,5
Cap stems (Attached)	Count / 100 g	2	3	4
Cap stems (Loose)	Count / 100 g	1	1	2
Embedded Stem	Count / Carton	1	2	3
Stem (loose) < 10 mm	Count / Carton	1	2	3
Stem (loose) > 10 mm	Count / Carton	1	2	3
Berries with seed	Count / 100 g	2	2	2
Stone (Target=0)	Count / 1000 kg	2	2	3
Embedded Grit	Count / 1000 kg	1	1	2
Living or dead worms, insects, worm, eggs, excrement's filth	Count / Carton	0	0	0
Foreign material (straw, plastic, sack rope, etc.)	Count / 1000 kg	1	2	3
Intravenous vegetable foreign material (leaf, bough etc.)	Count / 1000 kg	1	2	3
Dangerous Foreign Material (glass (Parameter: 3,5 mm), metal (Metal Parameter: Fe:2mm - SS304:2,5 - NonFe:3mm) etc.	Count / Carton	0	0	1

\*Reference: Turkish Official Standards TS-3411

5. Chemical Properties*	
Moisture	%15 min - %16 max
Sulphur Dioxide	Bleached: 2000 ppm max.
	Natural: 10 ppm max.
Ochratoxin A	10 ppb max
Vegetable Oil (GMO free)	0,5 % - 1 % (w/w)
Pesticide Residues	Max Residue Levels according to Regulation (EC) No: 396/2005 and amendments thereof
Heavy Metals	Max Residue Levels according to EU. Legislation No: 1881/2006 and amendments thereof

\*Reference: Turkish Official Standards TS-3411, Max Residue Levels according to EU Legislation No: 1881/2006 and amendments thereof

6. Microbiological Properties*					
	n	c	m	M	Reference Method
Yeast and Mold	5	2	10 <sup>4</sup> cfu/g or ml	10 <sup>5</sup> cfu/g or ml	ISO 7954
E. Coli O <sub>157</sub>	5	0	0/25g-ml		ISO 16654
Salmonella	5	0	0/25g-ml		EN/ISO 6579
Total Aerobic Count	5	2	10 <sup>4</sup> cfu/g or ml	10 <sup>5</sup> cfu/g or ml	TS EN ISO 4833-1

n: Number of units comprising the sample    c: Number of sample units giving values between n and M

\*Reference: Microbiological Criteria are in accordance with Turkish Microbiological Standard, EU Legislation EC No: 2073/2005 and amendments thereof.

7. Origin
Izmir and Manisa in Aegean Region in Turkey.

<b>PREPARED BY</b> Quality Assurance Officer	<b>APPROVED BY</b> General Manager
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### 8. Allergen Conditions

Allergen	Only bleached raisins include Sulphur Dioxide (SO <sub>2</sub> ).
Usage of allergen	Bleached, natural and organic raisins are processed in the same line. If the latest processed sultana type is bleached, a deep clean of machinery is mandatory before processing natural or organic sultana raisin. This way guarantees of any kind of allergen contamination on organic and natural sultana raisin. <b>We do not use any other allergens. DEFINED ALLERGENS RE: DIRECTIVE 2006/142/EC OF 22 DECEMBER 2006 AMENDING DIRECTIVE 2000/13/EC -ANNEX IIIa)</b>

### 9. Genetically Modified Organism GMO

Raw materials and auxiliary materials used do not contain any Genetically Modified Organisms or derivatives. 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 Organisms' doesn't require any specific labelling.
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### 10. Packaging Materials

Polybag	200g, 250g, 500g, and 1000g the product is packed in BOPP film.
Cardboard Box	5kg, 10kg, 12.5kg Raisins are packed in polyethylene bags inside staples free cardboard boxes. Liners are folded as such to prevent raisins from contacting to outer carton. The carton is made of recyclable material

### 11. Consumer Group

User Group	It is not suitable for under 1 age. (Whom are allergic to Sulphur should not consume bleached sultana raisin.)
Market	Domestic market, foreign markets.

### 12. Storage Conditions

Storage	Storage in cool and dry warehouse. Raisins are stored under clean, dry, off the odour and well ventilated conditions, sheltered from the sun.
Shelf Life	Best Before date is indicated as twelve months after the date of production.
After Opening the Package	After opening the package, the bag should be closed firmly and the box should be kept under cool and dry conditions to prolong the shelf life to the date written on the label.

### 13. Transport and Conditions

Vehicle Inspection	It's controlled for foreign matter, foreign taste and odor, chemical contamination, visual pollution, living or dead insects before loading. It is swept and washed either clean water if necessary.
Loading Style	It can be loaded with or without palette.
Distribution	By ship container or truck transportation.

#### 13.1. Fumigation

Vacuum fumigation is applied to the product or container is fumigated after loading with phostoxin (l degest Plate / 33 m3) (or any other client demand).
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### 14. Intended Usage

It can be directly consumable or it can be used as an ingredient in confectionary (cake, chocolate, candy, etc.) It is suggested to use as ingredient after hot water treatment.
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### 15. Unintended Usage

It is advised not to consume too much (laxative effect).
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PREPARED BY	APPROVED BY
Quality Assurance Officer	General Manager

## 16. Related Regulations

Turkish Official Standards TS-3411  
 Regulation of Veterinary services, Phytosanitary, Food and Feed, 5996  
 Turkish Food Codex Pesticides MRLs.  
 Turkish Food Codex Microbiological Criteria  
 Maximum Levels of Certain Pesticide Residues  
 Microbiological Criteria for Foodstuffs  
 Principles for the Establishment and Application of Microbiological Criteria for Foods  
 Pesticide Residues in Food, [www.codexalimentarius.net](http://www.codexalimentarius.net)  
 and other related regulations

## 17. Nutritional Values\*

Typical Values	Per 100 g (3, 5 oz.)	Typical Values	Per 100 g (3, 5 oz.)
Energy	1257 kj. / 296 kcal	Vitamin B2	0,08 mg
Fat	0,4 g	Phosphorus	129 mg
of which saturates	0 g	Sodium	31 mg
Carbohydrate	69 g	Potassium	708 mg
of which sugars	69 g	Magnesium	35 mg
Fiber	2 g	Calcium	78 mg
Protein	2,7 g	Iron	3,3 mg
Salt	0,05 g		
Vitamin A	50 IU		
Vitamin B1	0,15 mg		

\*Source: Literature

Approved By: General Manager

Date: 03/2017

İDEAL TEDARİK TARIM ÜRÜNLERİ  
 GIDA SANAYİ VE TİCARET LİMİTED ŞİRKETİ  
 Şehit Fethibeyli Cad. No: 45/702  
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Stamp and Signature:

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Quality Assurance Officer	General Manager