DARDANEL				FINAL PI	RODUCT SPI	ECIFICATION		
Ossidavas (Assessed D.) OF MA COTONE	READY MEAL			Doküman No				
Onaylayan (Approved By) SEVİM ÜSTÜNEL	Beef s	Beef sausage in Tomato Sauce			(Document No) Yayım Tarihi (Issue Date)			
Hazırlayan (Prepared By) Burcu Köseoğlu	Controlled Copy			Revizyon (Revision) 0				
	Baseman	Controlled Co	РУ	Kevizyon (K	evision)			
PRODUCT PICTURE								
MEAL CODE ITEM CODE	BR-04 BR-04							
NSN CODE	NA	1 1	1	I	I			
PRODUCT NAME	Beef sausage in Tomato Sau	ıce	1	I	1			
POUCH TYPE	WET POUCH							
NET WEIGHT	200 GR							
MENU NO	-							
	Vegan	Vegeterian	Lacto Ova Vegeterian					
	Gluten Free	Lactose Free	ū					
PRODUCT GROUP	Gluten Free	Lactose Free	X Helal					
	N/A							
TOTAL WATER NEED	IN/A							
PRIMARY PACKAGING	TORBA.0.150x200 MM.PET-	-ALU-NY-	250 GR POUCH TORBA					
LABEL	CPP.001 ETK.MRE.150x200 MM.001		MRE 150X200 POUCH ETİKETİ					
SECONDARY PACKAGING	N/A		KULLANILMAMAKTADIR					
	KOLLINIZWAWAK I ADIK KOLLISSIZ.0.DOPEL.001 1000 GR BASKISIZ POUCH KOLISI 6LI							
MASTER CARTON	30 units per carton							
UNITS PER MASTER	·							
TERTIARY (PALLET) TYPE	80*120 EURO PALLET							
NUMBER CARTONS PER PALLET	1500 CARTONS PER PALLET (15*100) It can be stored up to BBE at 25 degree. Suitable for storage at +1 Degree and +50 Degree. Store unopened, in a cool dry							
			le for storage at +1 Degree and +50	Degree. Store	unopened, in a	a cool dry		
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DARDANEL				FINAL PRODUCT SP	ECIFICATION		
Onaylayan (Approved By) SEVİM ÜSTÜNEL Hazırlayan (Prepared By) Burcu Köseoğlu	READY MEAL Beef sausage in Tomato Sauce			Doküman No (Document No) Yayım Tarihi (Issue Date)			
nazinayan (Prepared by) Burcu Roseogiu		Controlled Cop	Revizyon (Revision) 0				
Commercial Sterility Test	NÖ Microbiology Laboratory	TS 10524(Incubation Test) (@37°C 10 Days; @ 55°C 7 Days)	Lot number	No post-incubation leak or bulge should be seen, the pH difference should be <0.5. There should be on growth as a result of microbiological analysis performed on packages that do not show leakage and bulge after incubation	Once in a year		

DARDANEL					FINAL PI	RODUCT SPI	ECIFICATION	
READY MEAL								
Onaylayan (Approved By) SEVİM ÜSTÜNEL	Doküman No (Document No)							
Hazırlayan (Prepared By) Burcu Köseoğlu	Deer sausage in romato outde							
	Controlled Copy Revizyon (Re				evision) 0			
	1	PRODUCT V	ERIFICATION TE	STS / CHEMICAL	,	,		
Parameters	Meth	nod	Analysis Frequency	Accept	Tolerance	Reject	Laboratory	
Salt %	Titrimetric		Each Retort	≤1	± 0,3	max %2	NÖ Central	
out 70			Batch		_ 0,0	111GX 70Z	Laboratory	
LEGISLATIVE INFORMATION								
PESTICIDE RESIDUES	IIN COMPLIANCE WITH THE CURRENT UK. AND EU LEGISLATION AND TURKISH FOOD CODEXT						External Laboratory	
HEAVY METAL RESIDUES	IN COMPLIAN	ICE WITH TH	IE CURRENT U	K, AND EU LEGISLATION AND	TURKISH FO	OOD CODEX	External Laboratory	
ADDITIVES (where relevant)	IN COMPLIAN	ICE WITH TH	IE CURRENT U	K, AND EU LEGISLATION AND	TURKISH FO	OOD CODEX	External Laboratory	
PACKING MATERIAL	IN COMPLIAN	ICE WITH TH	HE CURRENT U	K, AND EU LEGISLATION AND	TURKISH F	OOD CODEX	External Laboratory	
MARKING	IN COMPLIAN	ICE WITH TH	IE CURRENT UI	K, AND EU LEGISLATION AND	TURKISH FO	OOD CODEX	External Laboratory	
		PRODUCT V	ERIFICATION TE	STS / PHYSICAL				
Parameters	Meth	nod	Analysis Frequency	Accept	Tolerance	Reject	Laboratory	
Net Weight	Scale		Each Retort Batch	200	±9	T1min- T2	NÖ Central Laboratory	
				%2,5 of the product can be between limits, All of the products must be q		191-182		
Lot Number	Visual		Each Retort Batch	Must be correct	Touter triair		NÖ Central	
BBE Information	Visual		Each Retort Batch	Must be correct			Laboratory NÖ Central	
Packaging Appearance	Visual		Each Retort Batch	Must be smooth and proper			Laboratory NÖ Central	
Foreign Matter/Impurity	Visual		Each Retort Batch	Shouldn't contain			Laboratory NÖ Central	
Residual Air Volume	Visual		Each Retort Batch	must be properly sealed		>%2/pouch	Laboratory NÖ Central	
	Visual		Each Retort Batch			volume	Laboratorv NÖ Central	
Sealing Control			Each Retort Batch	must be properly sealed			Laboratory NÖ Central	
Appearance/ Odor	Visual		Each Retort Batch	Uniform mixture appearance and must not contain forein It must have its natural-original taste. Texure must be not too			Laboratory	
Taste / texture	Visual			mushy	e . rexule illi	ust be not too	NÖ Central Laboratory	
	T		RITION FACTS (p					
Energy (kJ/kcal)	234,11			107		0,41		
Total Fat (g) -Saturated Fat (g)		20,53 6,71		Protein (g) Salt (g)	2,28			
Total Carbohydrates (g)		4,13		Sait (g)		1		
-Sugars (g)		0,60						
	A	llergens / GM	O / Radiological I	Risk In The Product	•			
Components		Product contains or not	In the same product line with the product; contains or	Components		Product contains or not	In the same product line with the product; contains or	
Nuts; almond (<i>Amygdalus communis</i> L.), fha (<i>Corylus avellana</i>), walnut (<i>Juglans regia</i>), o	cashew	No	not Yes	Celery and its products		No	not Yes	
(Anacardium occidentale), pecan (Carya illinoiesis- WangenhK.Koch), brazil nut (Bertholletia excelsa), pistachio (Pistacia vera), macadamia nut and Queensland nut (Macadamia temifolia) and their products				Grain varieties containing gluten (wheat, rye, barley, oats, spelled, Kamut or hybrid varieties) and their products		Yes	Yes	
Crustaceans and their products		No	Yes	Mustard and its products		No	Yes	
Egg and egg products		Yes	Yes			No	Yes	
Lupin and its products		No	Yes	Molluscs and its products No		No	Yes	
Fish and fish products		No	Yes	Sulphur dioxide and sulphites, (In terms of SO2; max 10 mg/kg or 10 mg/L)		No	No	
Peanut and its products		No No	Yes	GMO AND RADIOLOGICAL LIST				
	Soy and soy products		Yes	Genetically modified corn and its products No Genetically modified soy and its products No			No No	
Milk and its derivatives (includes lactose)		No	No	Genetically modified soy and its products No Radiological Risk No			No No	
	<u> </u>			radiological Nok		N0	No	