


<b>DARDANEL</b>		<b>FINAL PRODUCT SPECIFICATION</b>				
Onaylayan (Approved By) SEVİM ÜSTÜNEL	<b>READY MEAL</b>  <b>Beef sausage in Tomato Sauce</b>  <b>Controlled Copy</b>				Doküman No (Document No)	
Hazırlayan (Prepared By) Burcu Köseoğlu					Yayın Tarihi (Issue Date)	
PRODUCT PICTURE						
MEAL CODE	BR-04					
ITEM CODE	BR-04					
NSN CODE	NA					
PRODUCT NAME	Beef sausage in Tomato Sauce					
POUCH TYPE	WET POUCH					
NET WEIGHT	200 GR					
MENU NO	-					
PRODUCT GROUP	Vegan		Vegeterian		Lacto Ova Vegeterian	
	Gluten Free		Lactose Free		X Helal	
TOTAL WATER NEED	N/A					
PRIMARY PACKAGING	TORBA.0.150x200 MM.PET-ALU-NY-CPP.001			250 GR POUCH TORBA		
LABEL	ETK.MRE.150x200 MM.001			MRE 150X200 POUCH ETİKETİ		
SECONDARY PACKAGING	N/A			KULLANILMAMAKTADIR		
MASTER CARTON	KOLİ.BSİZ.0.DOPEL.001			1000 GR BASKISIZ POUCH KOLİSİ 6LI		
UNITS PER MASTER	30 units per carton					
TERTIARY (PALLET) TYPE	80*120 EURO PALLET					
NUMBER CARTONS PER PALLET	1500 CARTONS PER PALLET (15*100)					
STORAGE CONDITIONS	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 place away from direct sunlight. Once opened use immediately.					
SHIPPING CONDITIONS	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 place away from direct sunlight. Once opened use immediately.					
PRODUCT SHELF LIFE ACCORDING TO	At 25 °C 30 months - At 37 °C 10 months- At 50 °C 4 months					
SHELF LIFE	30 months					
LOTING AND CODDING	Best Before Ends (BBE) , Batch Number (BN)(production day of year) and Production Date (PD) are printed on the package.					
PACKAGING	Packed in Vacume Pauch Bag					
CONSUMPTION INFORMATION	Cooked product, please consume after heating.					
CONSUPTION TEMPERETURE	Suitable for consumption at +1 Degree and +50 Degree					
WARNING	Do not buy or consume leaked, bulged or damaged products.					
PRODUCER	DARDANEL Önentaş Gıda San. A.Ş.					
PRODUCER'S ADRESS	İzmir Yolu 4. km 17100 Çanakkale/Türkiye					
ORGIN	Türkiye					
HEATING SUGGEESTION	1) Tear the flameless ration heater bag open at notch at top of bag. Insert unopened meal pouch in the sleeve. 2) Add water to bag up to fill line at the bottom of the bag (50 ml) 3) Fold bag over meal so heater is under meal. Lay bag down. After 12 minutes the meal is ready to eat. After opening and mixing, your product is ready to eat. Enjoy your meal. *Always activate heater with water before disposal * Dispose tidly. Please do not litter. CAUTION: Do not heat directly in a flame.					
INGREDIENTS	Beef sausage (60%), tomatoes (17.26%), water (12.77%), sunflower oil (6.21%), tomato paste (2.76%), sugar (0.51%), spices (0.12%), salt (0.34%),					
ALLERGENS	Gluten					
MAY CONTAIN	May contain nuts, crustaceans, egg, lupin, fish, peanut, soy, gluten, celery, mustard, sesame, molluscs products.					
SEALING PARAMETERS	190 °C min 1,5 sn 230 kg/pascal					
STERILIZATION PARAMETERS	In the range of 114-118 degrees, the sterilization program is determined as meatless products min F0:6 - meat products min F0:10.					
<b>PRODUCT VERIFICATION TESTS / MICROBIOLOGICAL</b>						
Microorganism	Laboratory	Method	Frequency	Accept	Reject	External Laboratory
Salmonella	NÖ Microbiology Laboratory	Minividas/SPT	Lot number	0/25 g-ml	0/25 g-ml	Once in a year
L. monocytogenes	NÖ Microbiology Laboratory	Minividas/LMX	Lot number	0/25 g-ml	0/25 g-ml	Once in a year
B. Cereus	NÖ Microbiology Laboratory	EN ISO 7932	Lot number	≤10*	> 10*	Once in a year
Staphilococcal Enterotoxin	NÖ Microbiology Laboratory	Minividas	Lot number	0/25 g-ml	0/25 g-ml	Once in a year

## READY MEAL

## Beef sausage in Tomato Sauce

## Controlled Copy

Doküman No  
(Document No)

Yayın Tarihi (Issue Date)

Revizyon ( Revision) 0

Onaylayan (Approved By) SEVİM ÜSTÜNEL

Hazırlayan (Prepared By) Burcu Köseoğlu

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  
no growth as a result of  
microbiological analysis  
performed on packages  
that do not show leakage  
and bulge after incubation

Once in a year

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				Revizyon ( Revision) 0		
<b>PRODUCT VERIFICATION TESTS / CHEMICAL</b>						
<b>Parameters</b>	<b>Method</b>	<b>Analysis Frequency</b>	<b>Accept</b>	<b>Tolerance</b>	<b>Reject</b>	<b>Laboratory</b>
Salt %	Titrimetric	Each Retort Batch	≤1	± 0,3	max %2	NÖ Central Laboratory
<b>LEGISLATIVE INFORMATION</b>						
PESTICIDE RESIDUES	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX					External Laboratory
HEAVY METAL RESIDUES	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX					External Laboratory
ADDITIVES (where relevant)	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX					External Laboratory
PACKING MATERIAL	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX					External Laboratory
MARKING	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX					External Laboratory
<b>PRODUCT VERIFICATION TESTS / PHYSICAL</b>						
<b>Parameters</b>	<b>Method</b>	<b>Analysis Frequency</b>	<b>Accept</b>	<b>Tolerance</b>	<b>Reject</b>	<b>Laboratory</b>
Net Weight	Scale	Each Retort Batch	200	±9	T1min- T2	NÖ Central Laboratory
			%2,5 of the product can be between T1-T2 limits, All of the products must be greater than		191-182	
Lot Number	Visual	Each Retort Batch	Must be correct			NÖ Central Laboratory
BBE Information	Visual	Each Retort Batch	Must be correct			NÖ Central Laboratory
Packaging Appearance	Visual	Each Retort Batch	Must be smooth and proper			NÖ Central Laboratory
Foreign Matter/Impurity	Visual	Each Retort Batch	Shouldn't contain			NÖ Central Laboratory
Residual Air Volume	Visual	Each Retort Batch	must be properly sealed		>%2/pouch volume	NÖ Central Laboratory
Sealing Control	Visual	Each Retort Batch	must be properly sealed			NÖ Central Laboratory
Appearance/ Odor	Visual	Each Retort Batch	Uniform mixture appearance and must not contain foreign			NÖ Central Laboratory
Taste / texture	Visual	Each Retort Batch	It must have its natural-original taste . Texture must be not too mushy			NÖ Central Laboratory
<b>NUTRITION FACTS (per 100 g)</b>						
Energy (kJ/kcal)	234,11		Fiber (g)	0,41		
Total Fat (g)	20,53		Protein (g)	8,71		
-Saturated Fat (g)	6,71		Salt (g)	2,28		
Total Carbohydrates (g)	4,13					
-Sugars (g)	0,60					
<b>Allergens / GMO / Radiological Risk In The Product</b>						
<b>Components</b>	<b>Product contains or not</b>	<b>In the same product line with the product; contains or not</b>	<b>Components</b>	<b>Product contains or not</b>	<b>In the same product line with the product; contains or not</b>	
Nuts; almond ( <i>Amygdalus communis</i> L.), hazelnut ( <i>Corylus avellana</i> ), walnut ( <i>Juglans regia</i> ), cashew ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> - Wangenh.-K.Koch), brazil nut ( <i>Bertholletia excelsa</i> ), pistachio ( <i>Pistacia vera</i> ), macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and their products	No	Yes	Celery and its products	No	Yes	
			Grain varieties containing <b>gluten</b> (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	Sesame seed and its products	No	Yes	
Lupin and its products	No	Yes	Molluscs and its products	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	Yes	<b>GMO AND RADIOLOGICAL LIST</b>			
Soy and soy products	No	Yes	Genetically modified corn and its products	No	No	
Milk and its derivatives (includes lactose)	No	No	Genetically modified soy and its products	No	No	
			Radiological Risk	No	No	