


<LOGO>	FINAL PRODUCT SPECIFICATION	
	<b>Beef Goulash</b>	
<b>PRODUCT PICTURE</b>		
<b>MEAL CODE</b>	B-04	
<b>ITEM CODE</b>	B-04	
<b>NSN CODE</b>	0	
<b>PRODUCT NAME</b>	Beef Goulash	
<b>POUCH TYPE</b>	Wet pouch	
<b>NET WEIGHT</b>	250 GR	
<b>MENU NO</b>	A-03	
<b>PRODUCT GROUP</b>	Vegan Vegeterian Lacto Ova Vegeterian	
	Gluten Free X Lactose Free x Helal X	
<b>TOTAL WATER NEED</b>	N/A	
<b>PRIMARY PACKAGING</b>	TORBA.0.150x200 MM.PET-ALU-NY-CPP.001	250 GR POUCH TORBA
<b>LABEL</b>	ETK.MRE.150x200 MM.001	MRE 150X200 POUCH ETİKETİ
<b>SECONDARY PACKAGING</b>	N/A	NOT USED
<b>MASTER CARTON</b>	N/A	NOT USED
<b>UNITS PER MASTER</b>	N/A	
<b>TERTIARY (PALLET) TYPE</b>	80*120 EURO PALLET	
<b>NUMBER CARTONS PER PALLET</b>	1500 CARTONS PER PALLET (15*100)	
<b>STORAGE CONDITIONS</b>	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.	
<b>SHIPPING CONDITIONS</b>	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.	
<b>PRODUCT SHELF LIFE ACCORDING TO</b>	At 25°C 30 months - At 37°C 10 months- At 50°C 4 months	
<b>SHELF LIFE</b>	30 months	
<b>LOTING AND CODDING</b>	Best Before Ends (BBE) , Batch Number (BN)(production day of year) and Production Date (PD) are printed on the package.	
<b>PACKAGING</b>	Packed in Vacuum Pouch Bag	
<b>CONSUMPTION INFORMATION</b>	Cooked product, please consume after heating.	
<b>CONSUPTION TEMPERETURE</b>	Suitable for consumption at +1 Degree and +50 Degree	
<b>WARNING</b>	Do not buy or consume leaked, bulged or damaged products.	
<b>PRODUCER</b>	DARDANEL Önentaş Gıda San. A.Ş.	
<b>PRODUCER'S ADRESS</b>	İzmir Yolu 4. km 17100 Çanakkale/Türkiye	
<b>ORGIN</b>	COUNTRIES OF THE EUROPEAN UNION	
<b>HEATING SUGGEESTION</b>	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.	
<b>INGREDIENTS</b>	Veal cubes (40%), water, onion, tomato, tomato paste, pepper, sunflower oil, pepper paste, sugar, garlic, spices, salt, thickener (guar gum). acidity regulator (citric acid).	
<b>ALLERGENS</b>	N/A	
<b>MAY CONTAIN</b>	It may contain trace amounts of nuts, crustaceans, egg, fish, peanut, celery, mustard, sesame, molluscs and soy products	
<b>SEALING PARAMETERS</b>	190°C min 1,5 sn 230 kg/pascal	
<b>STERILIZATION PARAMETERS</b>	In the range of 114-118 degrees, the sterilization program is determined as meatless products min F0:6 - meat products min F0:10.	

<LOGO>	FINAL PRODUCT SPECIFICATION					
	Beef Goulash					
PRODUCT VERIFICATION TESTS / MICROBIOLOGICAL						
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	≤10²	> 10³	Once in a year
Staphylococcal Enterotoxin	NÖ Microbiology Laboratory	Minividas	Lot number	0/25 g-ml	0/25 g-ml	Once in a year
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
PRODUCT VERIFICATION TESTS / CHEMICAL						
Parameters	Method	Analysis Frequency	Accept	Tolerance	Reject	Laboratory
Salt %	Titrimetric	Each Retort Batch	≤1	± 0,3	max %2	NÖ Central Laboratory
LEGISLATIVE INFORMATION						
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
PRODUCT VERIFICATION TESTS / PHYSICAL						
Parameters	Method	Analysis Frequency	Accept	Tolerance	Reject	Laboratory
Net Weight	Scale	Each Retort Batch	250	± 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		241-232	
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 foreing odor			NÖ Central Laboratory
Taste / Texture	Visual	Each Retort Batch	It must have its natural-original taste . Texure must be not too mushy			NÖ Central Laboratory

<LOGO>		FINAL PRODUCT SPECIFICATION				
		Beef Goulash				
NUTRITION FACTS (per 100 g)						
Energy (kJ/kcal)	141,60		Fiber (g)	0,800		
Total Fat (g)	8,40		Protein (g)	12,440		
-Saturated Fat (g)	2,59		Salt (g)	0,350		
Total Carbohydrates (g)	4,00					
-Sugars (g)	1,60					
Allergens / GMO / Radiological Risk In The Product						
Components		Product contains or not	In the same product line with the product; contains or not	Components		In the same product line with the product; contains or not
Nuts; almond ( <i>Amygdalus communis</i> L.), fhazelnut ( <i>Corylus avellana</i> ), walnut ( <i>Juglans regia</i> ), cashew ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoiesis</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		No No
Crustaceans and their products		No	Yes	Mustard and its products		No Yes
Egg and egg products		No	Yes	Sesame seed and its products		No Yes
Lupin and its products		No	No	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	GMO AND RADIOLOGICAL LIST		
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