

<LOGO>	FINAL PRODUCT SPECIFICATION																																											
	Bolognese Sauce																																											
PRODUCT PICTURE																																												
MEAL CODE	B-06																																											
ITEM CODE	B-06																																											
NSN CODE	0																																											
PRODUCT NAME	Bolognese Sauce																																											
POUCH TYPE	Wet pouch																																											
NET WEIGHT	150 GR																																											
MENU NO	A-01																																											
PRODUCT GROUP	Vegan Vegeterian Lacto Ova Vegeterian																																											
	Gluten Free X Lactose Free x Helal X																																											
TOTAL WATER NEED	N/A																																											
PRIMARY PACKAGING	TORBA.0.120x180 MM.PET-ALU-NY-CPP.001	150 GR POUCH TORBA																																										
LABEL	ETK.MRE.120X180 MM.001	MRE 120X180 POUCH ETİKETİ																																										
SECONDARY PACKAGING	N/A	NOT USED																																										
MASTER CARTON	N/A	NOT USED																																										
UNITS PER MASTER	N/A																																											
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 Vacuum Pouch 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	COUNTRIES OF THE EUROPEAN UNION																																											
HEATING SUGGESTION	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	Ground beef (29.8%), tomatoes, water, sunflower oil, tomato paste, pepper paste, sugar, vinegar, salt, garlic, basil, spices.																																											
	<table><tr><td>Ground beef</td><td>DANA KIRMII</td><td>29.8</td></tr><tr><td>Tomatoes</td><td>DOMATES</td><td>26.67</td></tr><tr><td>Water</td><td>SU</td><td>20</td></tr><tr><td>Sun flower oil</td><td>RAFINE AYÇİÇEK YAĞI</td><td>10</td></tr><tr><td>Tomato paste</td><td>DOMATES SALÇASI</td><td>5.13</td></tr><tr><td>Pepper paste</td><td>AÇI BİBER SALÇASI</td><td>5.13</td></tr><tr><td>Sugar</td><td>ŞEKER</td><td>1</td></tr><tr><td>Vinegar</td><td>SİRKESİ</td><td>0.67</td></tr><tr><td>Salt</td><td>TUZ</td><td>0.4</td></tr><tr><td>Garlic</td><td>TOZ SARMSAK</td><td>0.6</td></tr><tr><td>Basil</td><td>KURU FESLEĞEN</td><td>0.33</td></tr><tr><td>Powder black pepper</td><td>TOZ KARABİBER</td><td>0.2</td></tr><tr><td>Chili powder pepper</td><td>AÇI TOZ BİBER</td><td>0.07</td></tr><tr><td></td><td>TOPLAM</td><td>100</td></tr></table>		Ground beef	DANA KIRMII	29.8	Tomatoes	DOMATES	26.67	Water	SU	20	Sun flower oil	RAFINE AYÇİÇEK YAĞI	10	Tomato paste	DOMATES SALÇASI	5.13	Pepper paste	AÇI BİBER SALÇASI	5.13	Sugar	ŞEKER	1	Vinegar	SİRKESİ	0.67	Salt	TUZ	0.4	Garlic	TOZ SARMSAK	0.6	Basil	KURU FESLEĞEN	0.33	Powder black pepper	TOZ KARABİBER	0.2	Chili powder pepper	AÇI TOZ BİBER	0.07		TOPLAM	100
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ALLERGENS	N/A																																											
MAY CONTAIN	It may contain trace amounts of nuts, crustaceans, egg, fish, peanut, celery, mustard, sesame, molluscs and soy 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.																																											

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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	≤10 ²	> 10 ³	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	150	±6,75	T1min- T2	NÖ Central Laboratory
			%2,5 of the product can be between T1-T2 limits, All of the products must be greater than		143,25-136,5	
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

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NUTRITION FACTS (per 100 g)						
Energy (kJ/kcal)	232,74	Fiber (g)	0,81			
Total Fat (g)	16,20	Protein (g)	11,17			
-Saturated Fat (g)	3,67	Salt (g)	0,610			
Total Carbohydrates (g)	9,76					
-Sugars (g)	1,29					
Allergens / GMO / Radiological Risk In The Product						
Components	Product contains or not	In the same product line with the product; contains or not	Components	Product contains or not	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 gluten (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	