<logo></logo>	FINAL PRODUCT SPECIFICATION									
	FLORET MIX WITH CARROTS									
PRODUCT PICTURE										
MEAL CODE	V-32									
ITEM CODE	V-32									
NSN CODE	0									
PRODUCT NAME	FLORET MIX WITH	H CARROT	S					1		
POUCH TYPE	Wet pouch									
NET WEIGHT	200 G	R								
MENU NO	A-05									
	Vegan X		Vegeterian 2	<	Lacto Ova Vegeteria	n X				
	Gluten Free X		actose Free	х	Helal					
PRODUCT GROUP	Sintell Flee X	L	LIGIUSE FIEE	^	ı ıcıdı					
	N/A									
TOTAL WATER NEED	IN/A									
PRIMARY PACKAGING	TORBA.0.150x200	MM.PET-A	LU-NY-	250 GR P	DUCH TORBA					
LABEL	CPP.001 ETK.MRE.150x200	0 MM.001		MRE 150X	200 POUCH ETİKETİ					
SECONDARY PACKAGING	N/A			NOT USE)					
MASTER CARTON	N/A			NOT USE						
UNITS PER MASTER	N/A		I							
	80*120 EURO PAL	LET								
TERTIARY (PALLET) TYPE			T (15*100)							
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									
STORAGE CONDITIONS	place away from di it can be stored up	place away from direct sunlight. Once opened use immediately. 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								
SHIPPING CONDITIONS PRODUCT SHELF LIFE ACCORDING TO	place away from di	rect sunligh	t. Once opened u	se immediat	elv.					
	30 months	7-71107-0-1	0 111011113-711 00 0	7 4 Montais						
SHELF LIFE										
LOTTING AND CODDING PACKAGING	Best Before Ends (BBE), Batch Number (BN)(production day of year) and Production Date (PD) are printed on the package.									
	Packed in Vacume Pauch Bag Cooked product, please consume after heating									
CONSUMPTION INFORMATION CONSUPTION TEMPERETURE	Cooked product, please consume after heating. Suitable for consumption at +1 Degree and +50 Degree									
WARNING	Suitable for consumption at +1 Degree and +50 Degree Do not buy or consume leaked, bulged or damaged products.									
PRODUCER				gou produce	*					
	DARDANEL Önentaş Gıda San. A.Ş. İzmir Yolu 4. km. 17100 Canakkale/Türkiye									
PRODUCER'S ADRESS ORGIN	Izmir Yolu 4. km 17100 Çanakkale/Türkiye									
HEATING SUGGEESTION	Türkiye 1) Tear the flameless ration heater bag open at notch at top of bag. Insert unoppened 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	Vegetable mix (bro black pepper, acid				6), water, sunflower oil, v	inegar, salt,				
INCAEDIENTO	Vegetable mix (broccoli,			SEBZE KARIŞIMI (Brokoli,) karnabahar, havuç, kırmızı biber) 80,0% SU 17,0% AYÇİÇEK YAĞI 2,2% SİRKE 0,4% TUZ 0,2% LAKTİK ASİT %80 LİK 0.1% SİTRİK ASİT - SUSUZ 0.05 % KARABİBER 0.05 %						
ALLERGENS	NA									
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.									
	1		ICATION TESTS	/ MICROBI				External		
Microorganism	Laborato	ry	Method	-	Frequency	Accept	Reject	Laboratory		
Salmonella	NÖ Microbiology L	aboratory	Minividas/SPT	Lot numbe	г	0/25 g-ml	0/25 g-ml	Once in a year		

<logo></logo>		FINAL PRODUCT SPECIFICATION							
	FLOR	ET MIX WITH	CARROTS						
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			
Staphilococcal 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	or bulge sh the pH diffe be <0.5. Th no growth a microbiolog performed that do not	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				

Each Refort State										
PRODUCT VERIFICATION TESTS / CHEMICAL Parameters Method Parameters Accept Tolerance Reject Laboral State St	<logo></logo>	FINAL PRODUCT SPECI						CIFICATION		
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ESTIMATION EST	Parameters	Meth	nod	Frequency	Accept	Tolerance	Reject	Laboratory		
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Appearance / Odor Visual Uniform mixture appearance and must not contain foreing the trust flat trust have its natural-original taste. Texture must be not loo mushy. NUTRITION FACTS (per 100 g) Energy (kJ/kcal) 46,30 Fiber (g) 2,70 Protein (g) 2,00 -Saturated Fat (g) 0,000 Total Carbohydrates (g) 3,40 Salt (g) 0,31 Total Carbohydrates (g) 0,000 Allergens / GMO / Radiological Risk In The Product contains or not not not not not not not not not not	Sealing Control	Visuai			must be properly sealed					
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	Lupin and its products		No	No	Molluscs and its products			Yes		
	•				SO2; max 10 mg/kg or 10 mg/L)		No	No		
I Say and say products										
2 27	Soy and soy products	No	Yes	Genetically modified corn and its products No Genetically modified soy and its products No			No			
	Milk and its derivatives (includes lactose)		INO	INO	Radiological Risk No			No No		