



LEMON PUDDING

CONTROLLED COPY

Yayın Tarihi (Issue Date) 9/12/2022
Revizyon (Revision) 0

Doküman No MRE_D-02
(Document No)


Sayfa
1 / 2
Page

Item No.	D-02
Product Name/ Pr. Name	Lemon Pudding
Product Description/ Pr. Properties	Lemon Flavored Quick Pudding. Prepared with cold water.
Product Weight / Net Weight gr	35 g
Product Weight / G Weight gr	38 g
Place of Use/	Daily consumption. Suitable for storage and consumption at 1 °C - 50 °C.
Origin	Turkey
Ingredients / Ingredient List /Lemon Pudding	Rice Flour, Powdered Sugar, Whole Milk Powder, Stabiliser (Xanthan Gum), Acid (Malic Acid), Flavoring, Salt, Lemon Juice Powder (0,1 %), Anti-caking agent (Tricalcium Phosphate), Color (Riboflavin).
First Packaging Specifications	Multi-layer laminated pouch packaging.
Storage Conditions / Storage	It should be stored in a cool and dry place.
Shelf Life / Self Life	54 months
Product Specifications /Product Pro.	The soluble flavored pudding is expected to have the following properties. Vegan Vegetarian + Lacto Ova Vegetarian Gluten Free Lactose Free Halal
Sensory Properties	
Color	It must have its own color,
Structure-Sectional View	It should have a unique structure. No clumping, good solubility in water.
Odor	It should have a unique smell, it should smell of the spices written on it, it should not contain foreign odors
Taste	It should have a unique taste and should not contain foreign flavors. It should leave a delicious taste in the mouth. It should not leave a chemical taste
Physical / Chemical / Microbial Properties	Must comply with the Turkish Food Codex Regulation on Colorants Used in Foods 2002/55
Foreign matter Foreing material	Should not be (no string, stones, glass, hair, visceral remains, bone, skin)
Microbial Properties Microbial Properties	Must comply with the Turkish Food Codex Regulation on Microbiological Criteria Compleas with regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs:
Microbial Toxins Microbial Toxins	Must comply with the Turkish Food Codex Regulation on Microbiological Criteria Compleas with regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs:
Contaminants Contaminants	It must comply with the Turkish Food Codex Contaminants Regulation, Turkish Food Codex Communiqué on Meat Products, Turkish Food Codex Regulation on the maximum limits of pesticide residues. COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006etting maximum levels for certain contaminants in foodstuffs
GMO	There should be no GMOs.
Additives	Must comply with the Turkish Food Codex Additives Regulation.
Flavorings	Must comply with the Turkish Food Codex Regulation on Flavorings and Food Ingredients with Flavoring Properties.

Hazırlayan (Prepared By)
DERYA

TÜFEKÇİ

Onaylayan (Approved By)
SEVİM ÜSTÜNEL

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Radiation	It should not be.
Nutrients	112.3 kcal/470 kJ per 100 g powdered product - Protein 4 g / Carbohydrate 20 g / Total sugar 15 g / Fiber 0 g / Salt 0.1
Allergen Information / Allergen	Ingredient declaration must be made according to the Turkish Food Codex Allergen List. Allergen list must be occurred according to Regulation (EU) No 1169/2011.
Labeling	****The production and expiry date must remain intact until the expiry date of the product. Storage conditions must be declared on the product. The serial number of the product must be clearly stated.
Transportation	It should be transported in a way to be suitable for Storage and Transportation conditions and at temperatures that will not be damaged by all kinds of external factors.

Hazırlayan (Prepared By) DERYA TÜFEKÇİ	Onaylayan (Approved By) SEVİM ÜSTÜNEL
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