

## **HELVA**

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Yayım Tarihi (Issue Date) 9/12/2022 Doküman No Revizyon ( Revision) 0 (Document No) MRE\_ENGY-10.15.26

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Item No/ Item No	ENGY-10.15.26			
Product Name/ Pr. Name	Tahini Helva			
	Tahini Helva-Tahini Helva with Chocolate. Ready to eat			
Product Weight / Net Weight gr	100 g	sive min onesside. Ready to sat		
Product Weight / G Weight gr	107 g			
Place of Use/		itable for storage and consumption a	at 1 °C - 50 °C	
Origin	Daily consumption. Suitable for storage and consumption at 1 °C - 50 °C.  Turkey			
Ingredients / Ingredient List /	Tahini (57%) (contains sesame seeds), sugar, emulsifier (mono- and diglycerides of fatty			
Tahini Helva	acids), extract of cassava, acidity regulator (citric acid), flavoring (vanillin).			
Ingredients / Ingredient List /	Tahini (contains sesame seeds) (57%), sugar, cocoa powder (2.5%), emulsifier (mono- and			
Tahini Helva with Chocolate	diglycerides of fatty acids), desert extract, acidity regulator (citric acid), flavoring (vanillin).			
Ingredients / Ingredient List /	Sugar, semolina (contains wheat), tahini (contains sesame), walnuts (10%), water, glucose			
Tahini Helva with Walnut	syrup, vegetable oil (corn oil), cocoa powder, flavoring (vanillin), acidity regulator (citric acid).			
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	, , <b>,                       </b>		
Product Specifications /Product		d to have the following properties		
Pro.	Vegan +	Vegeterian +	Lacto Ova Vegeterian +	
F IU.	v cgair i	v ogotonan i	Lacio Ova Vegeterian +	
	Gluten Free	Lactose Free +	Halal +	
Sensory Properties	Glaton Frod	Edotodo Frod	Total	
Color	It must have its own co	olor.		
Structure-Sectional View	It should have a unique structure. Soft and moist structure is preferable.			
Odor	It should have a unique smell, it should smell of the spices written on it, it should not contain			
	foreign odors	φ	, , , , , , , , , , , , , , , , , , , ,	
Taste	It should have a unique taste and should not contain foreign flavors. It should leave a deliciou			
		hould not leave a chemical taste		
Physical / Chemical / Microbial	Must comply with the	Turkish Food Codex Regulation on T	ahini Halva (2015/28).	
Properties				
Foreign matter	Should not be (no strin	ng, stones, glass, hair, visceral remai	ns, bone, skin)	
Foreing material				
Microbial Properties		Turkish Food Codex Regulation on N	•	
Microbial Properties	Compleas with regulat	tion (EC) No 2073/2005 on microbiol	ogical criteria for foodstuffs:	
Missakial Tavias	Most sessible the	Toolish Food Order Domistics on N	Aireachial anical Oritania	
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:		
Microbial Toxins	Compicas with regulat	1011 (LO) 140 201 312003 011 11110100101	ogical criteria ioi 1000stulis.	
Contaminants	It must comply with the	e Turkish Food Codex Contaminants	Regulation, Turkish Food Codex	
		: Products, Turkish Food Codex Regi		
Contaminants	pesticide residues.			
	'	LATION (EC) No 1881/2006 of 19 De	ecember 2006etting maximum	
	levels for certain conta	,		
GMO	There should be no GI	MOs.		
Additives	Must comply with the	Turkish Food Codex Additives Regula	ation.	
Flavorings	Must comply with the	Turkish Food Codex Regulation on F	lavorings and Food Ingredients with	
· -····a-				
	Flavoring Properties.			
Radiation				
Radiation	Flavoring Properties. It should not be.	15.1050	D. 1.1.0.4.10.11.11.11.11	
	Flavoring Properties. It should not be.  617 kcal/2580 kJ,- Tot	al Fat 35.8 g / Saturated Fat 3.3 g / per 0 g / Salt 0.1 g in 100 g product.	Protein 6.4 g / Carbohydrate 65.6 g	

Hazırlayan (Prepared By)

DERYA
TÜFEKÇİ

Onaylayan (Approved By) SEVİM ÜSTÜNEL



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Allergen Information / Allergen	Ingredient declaration must be made according to the Turkish Food Codex Allergen List.	
	Allergen list must be occured acording 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