

	<p style="text-align: center;">JAM_STRAWBERRY</p> <p style="text-align: center;">CONTROLLED COPY</p>	
Yayın Tarihi (Issue Date) 9/9/2022 Revizyon (Revision) 0	Doküman No MRE_SWT-04 (Document No)	Sayfa 1 / 1 Page

Item No	SWT-04
Product Name	Jam- Strawberry
Product Description	Fruit Particles (Strawberry)
Product Weight / Net Weight g	30 g/ 40 g
Product Weight / G Weight g	32 g / 40 g
Place of Use	Suitable for breakfast and daily consumption, storage and consumption at 1°C - 50°C
Origin	Turkey
Ingredients	Min 35% Fruit, sugar, thickener (pectin E440), acidity regulator (citric acid E330)
First Packaging Specifications	multilayer laminated pouch packaging
Storage Conditions	Store in a cool and dry place out of the sun.
Shelf Life	30 months/ 54 months
Product Specifications	<p>The jam is expected to have the following characteristics.</p> <p>Vegan + Vegetarian + Lacto Ova Vegetarian +</p> <p>Gluten Free + Lactose Free + Halal</p>
Sensory Properties	
Color	It must have its own color
Texture	It must have a unique structure. Fruit pieces should be visible.
Odor	It should have a characteristic odor and it should not contain foreign odor
Taste	It should have a unique taste and should not contain foreign flavors.
Physical / Chemical / Microbial Properties	<p>Must comply with the Turkish Food Codex Communiqué on Jams, Jellies, Marmalades and Sweetened Chestnut Puree.</p> <p>Must comply with "Council Directive 2001/113/EC of 20 December 2001: relating to fruit jams, jellies, and marmalades and sweetened chestnut puree intended for human consumption".</p>
Foreign matter Foreing material	Should not be (no string, stone, glass, hair, viscera, bone, skin, foreign vegetable matter belonging to the fruit)
Microbial Properties Microbial Properties	<p>Must comply with the Turkish Food Codex Regulation on Microbiological Criteria</p> <p>Compleas with regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs:</p>
Microbial Toxins Microbial Toxins	Should not be/should not contain
Contaminants Contaminants	<p>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.</p> <p>COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006etting maximum levels for certain contaminants in foodstuffs</p>
GMO	There should be no GMOs.
Radiation	Should not be
Nutrient	Min 257.5kcal/100g - protein 0.3g / carbohydrate 62.5g / fat 0.25g / fiber 0.8g / salt 0.0125
Allergen Information / Allergen	<p>Ingredient declaration must be made according to the Turkish Food Codex Allergen List.</p> <p>Allergen list must be occured according to Regulation (EU) No 1169/2011</p>
Labeling	<p>****The production and expiry date must remain intact until the expiry date of the product.</p> <p>Storage conditions must be declared on the product. The serial number of the product must be clearly stated.</p>
Transportation	It should be transported in a way and at temperatures suitable for storage and transportation conditions and in a way not to be damaged by all kinds of external factors.

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