<logo></logo>						FINAL PR	ODUCT SPE	CIFICATION	
	ORZO PASTA - 200 GR				$\overline{}$				
PRODUCT PICTURE									
MEAL CODE	V-02-1								
ITEM CODE	V-02-1								
NSN CODE	0							1	
PRODUCT NAME	ORZO PASTA - 200	GR					ı		
POUCH TYPE	Wet pouch								
NET WEIGHT	200 GR								
MENU NO	A-05								
	Vegan X		Vegeterian	Х	Lacto Ova Vege	terian X			
	=		-	^	· ·				
PRODUCT GROUP	Gluten Free		Lactose Free		X Helal				
	I								
TOTAL WATER MEED	N/A								
TOTAL WATER NEED	TORBA.0.150x200 N	MM.PET-A	ALU-NY-		250 CD DOLICH TODDA				
PRIMARY PACKAGING	CPP.001				250 GR POUCH TORBA				
LABEL	ETK.MRE.150x200 I	им.001			MRE 150X200 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 PALL	ET							
NUMBER CARTONS PER PALLET	I	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 place away from dire	BBE at 2	25 degree. Su	itable	for storage at +1 Degree and -	F50 Degree. Store	e unopened, in	a cool dry	
PRODUCT SHELF LIFE ACCORDING TO	At 25°C 30 months -	At 37°C 1	0 months- At	50°C	4 months				
SHELF LIFE	30 months								
LOTTING AND CODDING	Best Before Ends (B	Best Before Ends (BBE), Batch Number (BN)(production day of year) and Production Date (PD) are printed on the package.							
PACKAGING	Packed in Vacume Pauch 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 consu	me leaked	d, bulged or da	amag	ed products.				
PRODUCER	DARDANEL Önenta				'				
PRODUCER'S ADRESS	İzmir Yolu 4. km 171								
	Türkiye	oo yana	intaro, ramajo						
ORGIN	Turkiye								
HEATING SUGGEESTION	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	Orzo (85%), Tomato	sauce (o	nion, sunflowe	er oil,	red pepper, tomato, salt, tomat	o paste, pepper p	aste, water).		
	ORZO PASTA ONION			ARP SOĞ	A ŞEHRİYE AN	85,00% 8,73%			
	SUN FLOWER	OIL			NE AYÇİÇEK YAĞI	2,96%			
	RED PEPPER TOMATO		KIRMIZI BİBER DOMATES		1,63% 0,57%				
	PEPPER PAS	ΤE			R SALÇASI	0,37%			
	SALT TOMATO PASTE		TUZ DOMATES SALÇASI		0,29% 0,29%				
	WATER			SU	TEO ONLYNOI	0,18%			
	100%								
	Gluten is allergen								
ALLERGENS		amounts	of nuts, crusts	icean	s, egg, fish, peanut, celerv, mu	stard, sesame. m	olluscs and so	y products	
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 In the range of 114-118 degrees, the sterilization program is determined as meatless products min F0:6 - meat products min								
STERILIZATION PARAMETERS	F0:10.					aces products mil	v.o - meat [AOUUOIS IIIII	
			FICATION TE Method		MICROBIOLOGICAL		T =	External	
Microorganism	Laboratory		Metriod	1	Frequency	Accept	Reject	Laboratory	
Salmonella	NÖ Microbiology Lab	oratory	Minividas/SF	т	Lot number	0/25 g-ml	0/25 g-ml	Once in a year	
	NÖ Microbiology Lab	oratory			Lot number			Once in a year	
L. monocytogenes	L	y	Minividas/LM	١X		0/25 g-ml	0/25 g-ml	oco iii a yeai	

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	OF	ORZO PASTA - 200 GR				
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	NÓ Microbiology Laboratory	TS 10524(Incubation Test) (@37°C 10 Days; @ 55°C 7 Days)	Lot number	or bulge she the pH diffe be <0.5. Th no growth a microbiolog performed o that do not	ubation leak ould be seen, rence should ere should be s a result of ical analysis on packages show leakage ifter incubation	Once in a year

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	ORZO PASTA - 200 GR							
	 							
		DDODUCT V	EDIFICATION TE	CTC / CUEMICAL				
PRODUCT VERIFICATION TESTS / CHEMICAL Parameters Method Analysis Accept Tolerance Reject La								
Parameters	Meti	iou	Frequency Each Retort	Accept	Tolerance	Reject	Laboratory	
Salt %	Titrimetric		Batch	≤1	± 0,3	max %2	NÖ Central Laboratory	
		LEG	SISLATIVE INFOR	MATION				
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							
ADDITIVES (where relevant)	IN COMPLIAN	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX						
PACKING MATERIAL	IN COMPLIAN	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX						
MARKING	KING IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX							
		PRODUCT V	ERIFICATION TE	STS / PHYSICAL				
Parameters	Meth	od	Analysis Frequency	Accept	Tolerance	Reject	Laboratory	
Net Weight	Scale		Each Retort Batch	200	± 9	T1min- T2	NÖ Central Laboratory	
				%2,5 of the product can be betwee limits, All of the products must be of		191-182		
Lot Number	Visual		Each Retort Batch	Must be correct			NÖ Central Laboratorv	
BBE Information	Visual		Each Retort Batch	Must be correct			NÖ Central	
Packaging Appearance	Visual		Each Retort Batch	Must be smooth and proper			NÖ Central	
Foreign Matter/Impurity	Visual		Each Retort Batch	Shouldn't contain			Laboratory NÖ Central	
Residual Air Volume	Visual		Each Retort Batch	must be properly sealed		>%2/pouch	Laboratory NÖ Central	
	Visual		Each Retort Batch			volume	Laboratorv NÖ Central	
Sealing Control			Each Retort Batch	must be properly sealed			Laboratory NÖ Central	
Appearance / Odor	Visual		Each Retort Batch	Uniform mixture appearance and must not contain forein It must have its natural-original taste. Texture must be not too			Laboratory NÖ Central	
Taste / Texture	Visual		mushy.			Laboratory		
	NUTRITION FACTS (RITION FACTS (p					
Energy (kJ/kcal)	203,60			Fiber (g)			2,760	
Total Fat (g) -Saturated Fat (g)	3,60 0,42			Protein (g) Salt (g)		6,400 0,350		
Total Carbohydrates (g)		35,86		Sait (g)		0,330	1	
-Sugars (g)		0,00						
	A	llergens / GM	O / Radiological F	Risk In The Product				
			In the same				In the same	
Components		Product contains or not	product line with the product; contains or	Product contains not		contains or	product line with the product; contains or	
Nuts; almond (Amygdalus communis L.), fhazelnut (Corylus avellana), walnut (Juglans regia), cashew (Anacardium occidentale), pecan (Carya illinoiesis -		No	Yes	Celery and its products		No	Yes	
WangenhK.Koch), brazil nut (Bertholletia excelsa), pistachio (Pistacia vera), macadamia nut and Queensland nut (Macadamia ternifolia) and their products				Grain varieties containing gluten (wheat, rye, barley, oats, spelled, Kamut or hybrid varieties) and their products		Yes	Yes	
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		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	No	
Peanut and its products Soy and soy products		No	Yes Yes	GMO AND RADIOLOGICAL LIST		L		
Milk and its derivatives (includes lactose)	No No	No Yes	Genetically modified corn and its products No Genetically modified soy and its products No			No No		
ivilik and its derivatives (includes lactose)		.,,		Radiological Risk No			No	
				•		+		