


<LOGO>	FINAL PRODUCT SPECIFICATION																																																					
	PAELLA RICE																																																					
PRODUCT PICTURE																																																						
MEAL CODE	F-06																																																					
ITEM CODE	F-06																																																					
NSN CODE	0																																																					
PRODUCT NAME	Paella Rice																																																					
POUCH TYPE	WET POUCH																																																					
NET WEIGHT	200 GR																																																					
MENU NO	A-06																																																					
PRODUCT GROUP	Vegan		Vegeterian		Lacto Ova Vegeterian																																																	
	Gluten Free	X	Lactose Free	X	Helal																																																	
TOTAL WATER NEED	N/A																																																					
PRIMARY PACKAGING	TORBA:0.120X180 MM.PET-ALU-NY-CPP.001			150 GR POUCH TORBA																																																		
LABEL	ETK.MRE.120X180 MM.001			MRE 120X180 POUCH ETİKETİ																																																		
SECONDARY PACKAGING	N/A			KULLANILMAMAKTADIR																																																		
MASTER CARTON	N/A			KULLANILMAMAKTADIR																																																		
UNITS PER MASTER	N/A																																																					
TERTIARY (PALLET) TYPE	80*120 EURO PALLET																																																					
NUMBER CARTONS PER PALLET	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 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.																																																					
PRODUCT SHELF LIFE ACCORDING TO DIF	At 25°C 30 months - At 37°C 10 months- At 50°C 4 months																																																					
SHELF LIFE	30 months																																																					
LOTING AND CODDING	Best Before Ends (BBE) , Batch Number (BN)(production day of year) and Production Date (PD) are printed on the package.																																																					
PACKAGING	Packed in Vacuum Pouch 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 consume leaked, bulged or damaged products.																																																					
PRODUCER	DARDANEL Önentaş Gıda San. A.Ş.																																																					
PRODUCER'S ADRESS	İzmir Yolu 4. km 17100 Çanakkale/Türkiye																																																					
ORGIN	Türkiye																																																					
HEATING SUGGEESTION	1) Tear the flameless ration heater bag open at notch at top of bag. Insert unopened 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	Rice (49.5%), olive oil, water, shrimp (Parapenaeus longirostris) (13%), red pepper, onion, garlic, salt, parsley, spices.																																																					
	<table><tr><th colspan="3">PAELLA RICE</th></tr><tr><th></th><th>ITEM NAME</th><th>UNIT %</th></tr><tr><td>1</td><td>RICE</td><td>PIRİNÇ 49.5</td></tr><tr><td>2</td><td>WATER</td><td>Su 12.5</td></tr><tr><td>3</td><td>SHRIMP- ORIGIN: TÜRKİYE</td><td></td></tr><tr><td>4</td><td>LATIN NAME: Parapenaeus longirostris (Lucas, 1846)</td><td>MENŞEI : TÜRKİYE 13</td></tr><tr><td>5</td><td>PEPPER</td><td>AK BİBER 0.15</td></tr><tr><td>6</td><td>GARLIC</td><td>SARIMSAK TOZU 0.55</td></tr><tr><td>7</td><td>DRY PARSLEY</td><td>KURU MAYDANOZ 0.1</td></tr><tr><td>8</td><td>TURMERIC</td><td>ZERDEÇAL 0.1</td></tr><tr><td>9</td><td>RED PEPPER FLAKE</td><td>PUL BİBER 0.1</td></tr><tr><td>10</td><td>ONION</td><td>SOGAN 4.5</td></tr><tr><td>11</td><td>RED PEPPER</td><td>KIRMIZI BİBER 4.5</td></tr><tr><td>12</td><td>SALT</td><td>TUZ 1</td></tr><tr><td>13</td><td>OLIVE OIL</td><td>ZEYTİNYAĞI 14</td></tr><tr><td></td><td></td><td>100</td></tr></table>						PAELLA RICE				ITEM NAME	UNIT %	1	RICE	PIRİNÇ 49.5	2	WATER	Su 12.5	3	SHRIMP- ORIGIN: TÜRKİYE		4	LATIN NAME: Parapenaeus longirostris (Lucas, 1846)	MENŞEI : TÜRKİYE 13	5	PEPPER	AK BİBER 0.15	6	GARLIC	SARIMSAK TOZU 0.55	7	DRY PARSLEY	KURU MAYDANOZ 0.1	8	TURMERIC	ZERDEÇAL 0.1	9	RED PEPPER FLAKE	PUL BİBER 0.1	10	ONION	SOGAN 4.5	11	RED PEPPER	KIRMIZI BİBER 4.5	12	SALT	TUZ 1	13	OLIVE OIL	ZEYTİNYAĞI 14			100
PAELLA RICE																																																						
	ITEM NAME	UNIT %																																																				
1	RICE	PIRİNÇ 49.5																																																				
2	WATER	Su 12.5																																																				
3	SHRIMP- ORIGIN: TÜRKİYE																																																					
4	LATIN NAME: Parapenaeus longirostris (Lucas, 1846)	MENŞEI : TÜRKİYE 13																																																				
5	PEPPER	AK BİBER 0.15																																																				
6	GARLIC	SARIMSAK TOZU 0.55																																																				
7	DRY PARSLEY	KURU MAYDANOZ 0.1																																																				
8	TURMERIC	ZERDEÇAL 0.1																																																				
9	RED PEPPER FLAKE	PUL BİBER 0.1																																																				
10	ONION	SOGAN 4.5																																																				
11	RED PEPPER	KIRMIZI BİBER 4.5																																																				
12	SALT	TUZ 1																																																				
13	OLIVE OIL	ZEYTİNYAĞI 14																																																				
		100																																																				
ALLERGENS	crustaceans.																																																					
MAY CONTAIN	It may contain trace amounts of nuts, egg, fish, peanut, celery, mustard, sesame 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.																																																					
PRODUCT VERIFICATION TESTS / MICROBIOLOGICAL																																																						
Microorganism	Laboratory	Method	Frequency	Accept	Reject	External Laboratory																																																
Salmonella	NÖ Microbiology Laboratory	Minividas/SPT	Lot number	0/25 g-ml	0/25 g-ml	Once in a year																																																

<LOGO>	FINAL PRODUCT SPECIFICATION					
	PAELLA RICE					
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	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		Once in a year

<LOGO>		FINAL PRODUCT SPECIFICATION				
		PAELLA RICE				
PRODUCT VERIFICATION TESTS / CHEMICAL						
Parameters	Method	Analysis Frequency	Accept	Tolerance	Reject	Laboratory
Salt %	Titrimetric	Each Retort Batch	≤1	± 0,3	max %2	NÖ Central Laboratory
LEGISLATIVE INFORMATION						
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					External Laboratory
ADDITIVES (where relevant)	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX					External Laboratory
PACKING MATERIAL	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX					External Laboratory
MARKING	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX					External Laboratory
PRODUCT VERIFICATION TESTS / PHYSICAL						
Parameters	Method	Analysis Frequency	Accept	Tolerance	Reject	Laboratory
Net Weight	Scale	Each Retort Batch	200	±4,5	T1min- T2	NÖ Central Laboratory
			%2,5 of the product can be between T1-T2 limits, All of the products must be greater than		95,5 - 91	
Lot Number	Visual	Each Retort Batch	Must be correct			NÖ Central Laboratory
BBE Information	Visual	Each Retort Batch	Must be correct			NÖ Central Laboratory
Packaging Appearance	Visual	Each Retort Batch	Must be smooth and proper			NÖ Central Laboratory
Foreign Matter/Impurity	Visual	Each Retort Batch	Shouldn't contain			NÖ Central Laboratory
Residual Air Volume	Visual	Each Retort Batch	must be properly sealed		>%2/pouch volume	NÖ Central Laboratory
Sealing Control	Visual	Each Retort Batch	must be properly sealed			NÖ Central Laboratory
Appearance/ Odor	Visual	Each Retort Batch	Uniform mixture appearance and must not contain foreign			NÖ Central Laboratory
Taste / texture	Visual	Each Retort Batch	It must have its natural-original taste . Texture must be not too mushy			NÖ Central Laboratory
NUTRITION FACTS (per 100 g)						
Energy (kJ/kcal)	266		Fiber (g)	0,6		
Total Fat (g)	19		Protein (g)	4,6		
-Saturated Fat (g)	0		Salt (g)	1,0		
Total Carbohydrates (g)	17,5					
-Sugars (g)	0					
Allergens / GMO / Radiological Risk In The Product						
Components	Product contains or not	In the same product line with the product; contains or not	Components	Product contains or not	In the same product line with the product; contains or not	
Nuts; almond ( <i>Amygdalus communis</i> L.), fhazelnut ( <i>Corylus avellana</i> ), walnut ( <i>Juglans regia</i> ), cashew ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> -Wangenh.-K.Koch), brazil nut ( <i>Bertholletia excelsa</i> ), pistachio ( <i>Pistacia vera</i> ), macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and their products	No	No	Celery and its products	No	Yes	
			Grain varieties containing <b>gluten</b> (wheat, rye, barley, oats, spelled, Kamut or hybrid varieties) and their products	No	Yes	
Crustaceans and their products	Yes	Yes	Mustard and its products	No	No	
Egg and egg products	No	No	Sesame seed and its products	No	Yes	
Lupin and its products	No	No	Molluscs and its products	No	No	
Fish and fish products	No	Yes	Sulphur dioxide and sulphites, (In terms of SO2; max 10 mg/kg or 10 mg/L)	No	No	
Peanut and its products	No	No	GMO AND RADIOLOGICAL LIST			
Soy and soy products	No	No	Genetically modified corn and its products	No	No	
Milk and its derivatives (includes lactose)	No	No	Genetically modified soy and its products	No	No	
			Radiological Risk	No	No	