

DARDANEL		FINAL PRODUCT SPECIFICATION																																																				
	READY MEAL																																																					
	Buckwheat with vegetable																																																					
	Controlled Copy																																																					
PRODUCT PICTURE																																																						
MEAL CODE	V-28-1																																																					
ITEM CODE	V-28-1																																																					
NSN CODE																																																						
PRODUCT NAME	Buckwheat with vegetable																																																					
POUCH TYPE	Wet pouch																																																					
NET WEIGHT	175 GR																																																					
MENU NO	A-03																																																					
PRODUCT GROUP	Vegan	X	Vegeterian	X	Lacto Ova Vegeterian	X																																																
	Gluten Free	X	Lactose Free	X	Helal																																																	
TOTAL WATER NEED	N/A																																																					
PRIMARY PACKAGING	TORBA.0.150x200 MM.PET-ALU-NY-CPP.001				250 GR POUCH TORBA																																																	
LABEL	ETK.MRE.150x200 MM.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 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 DIFFERENT CONDITIONS	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 SUGGESTION	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	Buckwheat (31.4%), water, chickpeas, corn (8%), peas (8%), carrots (8%), red pepper (2.9%), canola oil, dried apricots, olive oil, cashew nuts, pumpkin seeds, salt, spices ,sugar, lemon juice, orange oil, lemon oil.																																																					
	Buckwheat	Karabuğday	31.4%	Water	Su	19.10%	Chickpeas	Nohut	10.00%	Corn	Mısır	8%	Peas	Bezelye	8%	Carrots	Havuç	8%	Red pepper	Kırmızı Biber	2.9%	Sunflower oil	Ayçiçek Yağı	2.86%	Dried apricots	Kuru Kayısı	2.86%	Olive oil	Zeytin Yağı	2.29%	Pumpkin seeds	Kabak çekirdeği	1.42%	Cashew nuts	Kaju Fıstığı	1.39%	Salt	Tuz	0.28%	Spices	Barafalar	0.30%	Sugar	Şeker	0.17%	Lemon juice	Limon Suyu	0.93%	Orange oil	Portakal Yağı	0.04%	Lemon oil	Limon Yağı	0.03%
ALLERGENS	Nut is allergen.																																																					
MAY CONTAIN	It may contain trace amounts of crustaceans, egg, fish, peanut, celery, mustard, sesame, molluscs and soy products																																																					
RAW MATERIAL	NA																																																					

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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
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	≤10 ²	> 10 ³	Once in a year
Staphylococcal 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
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 COD					External Laboratory
HEAVY METAL RESIDUES	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD COD					External Laboratory
ADDITIVES (where relevant)	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD COD					External Laboratory
PACKING MATERIAL	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD COD					External Laboratory
MARKING	IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD COD					External Laboratory

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PRODUCT VERIFICATION TESTS / PHYSICAL

Parameters	Method	Analysis Frequency	Accept	Tolerance	Reject	Laboratory
Net Weight	Scale	Each Retort Batch	175	± 9	T1min- T2	NO Central Laboratory
			%2,5 of the product can be between T1-T2 limits. All of the products must be greater		#BASV!	
Lot Number	Visual	Each Retort Batch	Must be correct			NO Central Laboratory
BBE Information	Visual	Each Retort Batch	Must be correct			NO Central Laboratory
Packaging Appearance	Visual	Each Retort Batch	Must be smooth and proper			NO Central Laboratory
Foreign Matter/Impurity	Visual	Each Retort Batch	Shouldn't contain			NO Central Laboratory
Sealing Control	Visual	Each Retort Batch	must be properly sealed			NO Central Laboratory
Residual Air Volume	Residual volume test	Each Retort Batch	max %2/pouch volume		>%2/pouch volume	NO Central Laboratory
Appearance/ Odor	Visual	Each Retort Batch	Uniform mixture appearance and must not contain foreing odor			NO Central Laboratory
Taste / Texture	Visual	Each Retort Batch	It must have its natural-original taste . Texture must be not too mushy			NO Central Laboratory

NUTRITION FACTS (per 100 g)

Energy (kJ/kcal)	224,96	Fiber (g)	5,18
Total Fat (g)	7,57	Protein (g)	7,12
-Saturated Fat (g)	1,01	Salt (g)	0,28
Total Carbohydrates (g)	31,52		
-Sugars (g)	2,31		

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 illinoiesis</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	Yes	Yes	Celery and its products	No	Yes
Crustaceans and their products	No	Yes	Grain varieties containing gluten (wheat, rye, barley, oats, spelled, Kamut or hybrid varieties) and their products	No	No
Egg and egg products	No	Yes	Mustard and its products	No	Yes
Lupin and its products	No	No	Sesame seed and its products	No	Yes
Fish and fish products	No	Yes	Molluscs and its products	No	Yes
Peanut and its products	No	Yes	Sulphur dioxide and sulphites, (In terms of SO2; max 10 mg/kg or 10 mg/L)	No	No
Soy and soy products	No	Yes	GMO AND RADIOLOGICAL LIST		
Milk and its derivatives (includes lactose)	No	No	Genetically modified corn and its products	No	No
			Genetically modified soy and its products	No	No
			Radiological Risk	No	No