

<LOGO>	FINAL PRODUCT SPECIFICATION														
	PLAIN COUSCOUS														
	<PRN_KK>														
PRODUCT PICTURE															
MEAL CODE	V-33-1														
ITEM CODE	V-33-1														
NSN CODE	0														
PRODUCT NAME	PLAIN COUSCOUS - 200 GR														
POUCH TYPE	Wet pouch														
NET WEIGHT	200	GR													
MENU NO	A-02														
PRODUCT GROUP	Vegan X Vegetarian X Lacto Ova Vegetarian X Gluten Free 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	N/A														
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	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 Vacuumed Pouch Bag														
CONSUMPTION INFORMATION	Cooked product, please consume after heating.														
CONSUMPTION TEMPERATURE	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 ADDRESS	İzmir Yolu 4. km 17100 Çanakkale/Türkiye														
ORIGIN	TÜRKİYE														
HEATING SUGGEESTION	INSTRAXCTIONS TO HEAT IN WATER: SUBMERGE UNOPENED POUCH PACK IN WATER, BRING WATER TO A BOILSIMMER GENTLY, 35-40 MINUTES. CAREFULLY REMOVE YOUR PRODUCT FROM THE WATER, WAIT A MINUTE, OPEN YOUR PRODUCT FROM THE OPENING LINE, PUT IT IN THE CUVETTE AND MIX.														
YIELD	SERVING PER POUCH 10 - SERVING SIZE 200g														
INGREDIENTS	Couscous (95%), sunflower oil, salt.														
	<table border="1"> <tr> <td>COUSCOUS</td> <td>BULGUR</td> <td>95</td> </tr> <tr> <td>SUNFLOWER OIL</td> <td>AYÇİÇEK YAĞI</td> <td>4,5</td> </tr> <tr> <td>SALT</td> <td>TUZ</td> <td>0,5</td> </tr> <tr> <td></td> <td></td> <td>100</td> </tr> </table>			COUSCOUS	BULGUR	95	SUNFLOWER OIL	AYÇİÇEK YAĞI	4,5	SALT	TUZ	0,5			100
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ALLERGENS	Gluten is allergen.														
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														
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.														

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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	≤10²	> 10³	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 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	±9	T1min- T2	NÖ Central Laboratory
			%2,5 of the product can be between T1-T2 limits, All of the products must be greater than		1970-1940	
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 foreing			NÖ Central Laboratory
Taste / Texture	Visual	Each Retort Batch	It must have its natural-original taste . Texure must be not too mushy			NÖ Central Laboratory

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NUTRITION FACTS (per 100 g)					
Energy (kJ/kcal)	162,00	Fiber (g)	3,850		
Total Fat (g)	4,90	Protein (g)	3,400		
-Saturated Fat (g)	0,64	Salt (g)	0,380		
Total Carbohydrates (g)	25,80				
-Sugars (g)	0,10				
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.), hazelnut (<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	Yes	Celery and its products	No	Yes
			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	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
Peanut and its products	No	Yes	GMO AND RADIOLOGICAL LIST		
Soy and soy products	No	Yes	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