

# Product Specification Sheet



ISO 22000:2018 Certificate No: FS-200628  
 ISO 9001:2015 Certificate No: QM-200628  
 NOP Organic Certificate No: 227944- Z-192431-2020  
 EOS Organic Certificate No: 227944-Z-192432-2020  
 Rainforest Alliance Chain of Custody Standard 2015 Certificate No: EC-C-102451  
 Rainforest Alliance Sustainable Agriculture Standard 2017 Certificate No: EC-F-102306



<b>Product Category:</b>	Naturally dried apples
<b>Product Definition:</b>	CC (5-8 mm), sour, dried apples

## 1. Description

Products produced from the trees of *Malus Domestica*. After harvesting ripened fruits dried, offered for consumption. Apples pass through screens, stone separators, magnets, and packaging. This product shall be free of all non-apple plant material.

## 2. Analytical Information

Physical & Chemical Analysis	Specification	Method
Appearance	5-8 mm cut particles	Visual
Color	Brownish to yellow	Visual
Taste	Sour	Organoleptic
Odor	Strongly aromatic, fresh	Organoleptic
Loss on Drying	<8%	USP <731>
Ochratoxin	<50 ppb	Rhone Diagnostics, HPLC
Total aflatoxin	<15 ppb	Rhone Diagnostics, HPLC
Foreign Matter *	1% max	Visual
Heavy Metals	<5 ppm	AOAC 993.14

\* Absence of wood, stone, metal, and glass. Includes everything derived from the plant from which the product has been sourced, but is not the required fragment (i.e., stalks)

## 3. Microbiological Analysis

Salmonella	Absent in 25 g	ISO 6579
E. Coli	< 10 cfu/g	ISO 16649 - 1 or 2
Yeast / Mold count	m:10000 cfu/g M:100000 cfu/g	ISO 7954/1987
Coliforms	m:100 cfu/g M:1000 cfu/g	ISO 4832:2006
Total Plate Count	< 10000 cfu/g	AOAC 966.23

m: Max number of microorganisms that can be found in samples, M: Max number of microorganisms that can be found

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## 4. Allergen Status

<b>Component</b>	<b>Allergen in product</b>	<b>Allergen processed on same equipment</b>
<b>Cereals containing GLUTEN</b> and products thereof	NO	NO
<b>SOYBEANS</b> or derivatives, e.g., lecithin, oil, tofu, and protein isolates	NO	NO
<b>EGGS</b> or its derivatives e.g., frozen yolk, egg white powder	NO	NO
<b>MUSTARD</b> , referring to all parts of the plant and derivatives thereof	NO	NO
<b>CRUSTACEANS / SHELLFISH</b>	NO	NO
<b>CELERY</b> , including celeriac and its derivatives	NO	NO
<b>LUPIN</b> seeds or derivatives e.g., flour	NO	NO
<b>MILK</b> and dairy products	NO	NO
<b>SULPHITES</b> , e.g., sulphur dioxide, sodium Metabisulphites etc.	NO	NO
<b>MOLLUSCS</b> (snails, clams, mussels, oysters etc.)	NO	NO
<b>FISH</b> or its derivatives e.g., protein, extracts etc.	NO	NO
<b>PEANUTS</b> or derivatives, e.g., protein, oil, butter	NO	NO
<b>NUTS</b> , tree nuts: (almonds, cashews etc.	NO	NO
<b>SESAME SEEDS</b> or derivatives, e.g., tahini, sesame oil	NO	NO

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## 5. Nutritional Values

<b>Serving size</b>	100 g
<b>Calories (kcal)</b>	243
<b>Total fat</b>	0.3 g
<b>Saturated Fat</b>	0.1 g
<b>Polyunsaturated Fat</b>	0.1 g
<b>Cholesterol</b>	0 mg
<b>Sodium</b>	87 mg
<b>Potassium</b>	450 mg
<b>Carbohydrate</b>	66 g
<b>Dietary Fiber</b>	9 g
<b>Sugar</b>	57 g
<b>Protein</b>	0.9 g
<b>Vitamin C</b>	3.9 mg
<b>Calcium</b>	14 mg
<b>Iron</b>	1.4 mg
<b>Vitamin B6</b>	0.1 mg
<b>Magnesium</b>	16 mg

\*USDA

## 6. Storage Conditions & Shelf life

Product packed in standardized food grade packing and stored under cool and dry conditions. The products must store away from sunlight. The carton boxes are stored in dry, clean ventilated rooms. Best before 36 months after production date under storage conditions.

## 7. Packaging Requirements

Product shall be packaged in cartoon boxes with polyinliner bags. Bags shall be new, clean, protective containers approved for carrying foods and food-grade materials. Each bag is to be clearly marked with product number and Lot number, net weight, country of origin. Other information is added if requested.

## 8. Distribution Type

Vehicles used in transportation are clean, dry and without any unrelated odor.

## 9. Sales Type

Exports

## 10. Country of Origin

Turkey