

## SPECIFICATION SHEET

<b>PRODUCT: SUN DRIED TOMATOES READY TO EAT (RTE) WITH SO<sub>2</sub> (HALVES)</b>	
<b>INGREDIENTS</b>	Sun Dried Tomato, SO <sub>2</sub> , Citric Acid and Glucose
<b>PRODUCT QUALITY</b>	First Quality
<b>SHAPE</b>	Halves
<b>ORIGIN</b>	Turkey
<b>CHEMICAL PROPERTIES</b>	
01 Humidity (%)	38-42 ±2
02 SO <sub>2</sub> (PPM)	2500 – 3000 PPM
03 Salt (%)	0
04 pH	3.7-4.1
<b>PHYSICAL PROPERTIES</b>	
05 Foreign Material (Hard object) > 5 mm ( piece/50 kg)	Absent
06 Foreign Material ( Dust, etc.) > 10 mm ( piece/50 kg )	Absent
07 Any other foreign Material	Absent
08 Sun burn (%)	3
09 Dirty Unit (%)	2
10 Light color tomato (%)	3
11 Dark color tomato (%)	3
12 Yeast and mold (%)	1
13 Damaged Unit (%)	2
<b>MICROBIOLOGICAL PROPERTIES</b>	
<b>TARGET</b>	
14 Total Viable Count (cfu/g)	< 2x10 <sup>6</sup>
15 Coliform Bacteria (cfu/g)	< 10 <sup>2</sup>
16 E.Coli (cfu/g)	Negative
17 Yeast (cfu/g)	< 10 <sup>4</sup>
18 Mold (cfu/g)	< 10 <sup>4</sup>
19 Staphylococcus (cfu/g)	Negative
20 Salmonella (cfu/25g)	Negative
21 Listeria (cfu/25g)	Negative
<b>ORGANOLEPTICAL PROPERTIES</b>	
22 Physical Apperance (Taste, Flovour, Apperance)	Pleaseantly sweet, typical of sun dried tomato
23 <b>PACKAGING</b>	1x5 lbs or 4 x 5 lbs in vacuum packs in a cardboard box. Packaging may be changed according to customer demand.
24 <b>STANDARD LABELLING</b>	Product Name, Lot Number, Production Date, Best Before End, Product Weight, Ingredients, Country of Origin, Instructions for Storage, Name and Address. Other marking can be added by customer demand.
25 <b>METAL DETECTION</b>	Product is metal detected according to the following standards: 2.5 mm Ferrous; 3.0 mm N/Ferrous; 3.5 mm ST/ST; Band-aid
26 <b>STORAGE</b>	The product should be stored in a clean, dry and cool (+4 °C for maintaining the color)
<b>Mrs. İlayda YECAN</b> Quality Control Engineer	