

SPECIFICATION SHEET

PRODUCT: SUN DRIED TOMATOES READY TO EAT (RTE) WITH SO₂ (HALVES)		
INGREDIENTS	Sun Dried Tomato, SO ₂ , Citric Acid and Glucose	
PRODUCT QUALITY	First Quality	
SHAPE	Halves	
ORIGIN	Turkey	
CHEMICAL PROPERTIES		
01	Humidity (%)	38-42 ±2
02	SO ₂ (PPM)	2500 – 3000 PPM
03	Salt (%)	0
04	pH	3.7-4.1
PHYSICAL PROPERTIES		
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
MICROBIOLOGICAL PROPERTIES		TARGET
14	Total Viable Count (cfu/g)	< 2x10 ⁶
15	Coliform Bacteria (cfu/g)	< 10 ²
16	E.Coli (cfu/g)	Negative
17	Yeast (cfu/g)	< 10 ⁴
18	Mold (cfu/g)	< 10 ⁴
19	Staphylococcus (cfu/g)	Negative
20	Salmonella (cfu/25g)	Negative
21	Listeria (cfu/25g)	Negative
ORGANOLEPTICAL PROPERTIES		
22	Physical Apperance (Taste, Flovour, Apperance)	Pleaseantly sweet, typical of sun dried tomato
23	PACKAGING	1x5 lbs or 4 x 5 lbs in vacuum packs in a cardboard box. Packaging may be changed according to customer demand.
24	STANDARD LABELLING	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	METAL DETECTION	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	STORAGE	The product should be stored in a clean, dry and cool (+4 °C for maintaining the color)
		Mrs. İlayda YECAN Quality Control Engineer