



FINAL PRODUCT SPECIFICATION_RTU QUALITY (IPM PRODUCE)

Document no: FN-IPM-01
Issue date: 19.11.2018
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1. GENERAL INFORMATION

| | |
|-----------------------------|---|
| PRODUCT NAME: | Seedless Dried Grapes (Vitis Vinifera) |
| COMMERCIAL NAME: | Turkish Sultanas |
| PRODUCT DESCRIPTION: | Seedless dried grapes obtained from Vitis Vinifera species; lye dipped (potassium carbonate, olive oil and water solution), sundried in the vineyards, purchased from the farmers and stored in owned warehouses to clean from the contaminants in the factory. |
| IPM DESCRIPTION: | All IPM raw materials are grown and produced by Özgür approved and registered farmers in several villages around Manisa. All IPM raw materials have been traceable. Proactively used substances are authorized by us and limited to 4 pro-active pesticides. Our mutual target is the reduction of total number and doses of pro-active and permitted foreign pesticides. |

2. PRODUCT COMPOSITION

| INGREDIENT NAME | FUNCTION | COUNTRY OF ORIGIN | % in PRODUCT |
|----------------------------|---------------|-------------------|--------------|
| 1. Turkish Sultanas | Fruit | Turkey | 99,5 |
| 2. Vegetable Oil(Non-GMO)* | Coating Agent | Turkey | 0,5 |

* Different types of vegetable oil is available to be used as per customer request. If nothing is specified by customer, cottonseed oil is used. (Oil types: High Oleic Sunflower Oil, Sunflower Oil, Cottonseed Oil, Rapeseed oil, Partially Hydrogenated Rapeseed Oil (for only bleached product))

3. ORGANOLEPTIC CHARACTERISTICS

| | |
|--------------------|--|
| ODOR: | Typical to raisins, no foreign odor |
| TASTE: | Sweet, slightly caramelised and fruity |
| FLAVOR: | Free off flavor |
| APPEARANCE: | Undamaged whole and clean |
| TEXTURE: | Freeflowing |

4. PRODUCT SIZE

| SIZE* | MINIMUM | MAXIMUM | TOLERANCE** |
|-------------|---------|---------|-------------|
| JUMBO | - | 200 | +10 |
| STANDARD | 201 | 260 | ±10 |
| MEDIUM | 261 | 360 | ±10 |
| SMALL | 361 | 500 | ±10 |
| SMALL SMALL | 501+ | - | -10 |

Berry Size Uniformity: % 80 (Since the product is not round shape but sieved through round sieves, there is always possibility of % 20 non-homogeneity.)

* The size table in the specifications is prepared based on the size table published in the TS 3411 regulation after the grape harvest each year. Until the regulation is updated, the size table in the current regulation is taken into consideration.

** The product is sieved through round sieves with different sizes (8-8.5-9-9.5-10-11-12-13-14-15 mm) depending on the target berry size. Tolerance value is given because the product does not have a uniform size.

Please pay attention for color coding once considering the product quality according to 100 g analysis.

5. PRODUCT COLOR

Product color is determined each year after the grape harvest based on the color chart published in the TS 3411 regulation. Until the regulation is updated, the color chart in the current regulation is taken into account.

| | |
|------------------------|--|
| Prepared By | Approved By |
| Quality System Manager | Quality Assurance and Continuous Improvement Manager |





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6. PHYSICAL PARAMETERS*

| PARAMETER | MINIMUM | MAXIMUM | UNIT |
|---|---------|-----------|-----------|
| Stalks (4-10 mm) | 0 | 1 | 12,5 kg |
| Stalks (10 mm) | 0 | 1 | 125 kg |
| Embedded Stems | 0 | 1 | 12,5 kg |
| Free Stems | 0 | 2 | 12,5 kg |
| Stone (<2mm) | 0 | 1 | 1 ton |
| Stone (>2mm) | 0 | 1 | 1 ton |
| Damaged Berries | 0 | 1,5 | 100 g |
| Underdeveloped Berries (standard and jumbo size) | 0 | 1 | 100 g |
| Underdeveloped Berries (medium size) | 0 | 1,5 | 100 g |
| Underdeveloped Berries (small size) | 0 | 2 | 100 g |
| Underdeveloped Berries (small small size) | 0 | 2,5 | 100 g |
| Shrivelled | 0 | 1 | 100 g |
| Berries with seeds | 0 | 2 berries | 100 g |
| Sugarized Berries Before May | 0 | 1 | 100 g |
| Sugarized Berries After May | 0 | 2 | 100 g |
| Moldy Berries | 0 | 1,5 | 100 g |
| Free Capstems | 0 | 1 | 100 g |
| Attached Capstems (standard and jumbo berry size) | 0 | 1 berries | 100 g |
| Attached Capstems (medium berry size) | 0 | 2 berries | 100 g |
| Attached Capstems (small berry size) | 0 | 3 berries | 100 g |
| Attached Capstems (small small berry size) | 0 | 4 berries | 100 g |
| Not Dangerous Foreign Material** | 0 | 1 | 1 ton |
| Dangerous Foreign Material*** | 0 | 0 | 20 tonnes |
| Lump | 0 | 5 | 12,5 kg |

USDA standard for capstems is 15/100 g.

* TS 3411 is taken as reference for parameters not specified in the specification.

** Not Dangerous Foreign Material: Sack rope, leaves, plant source material

*** Dangerous Foreign Material: Glass, hard plastic, metal, wood etc.

7. HACCP

| | Hat 1 Process | Hat 2 Process | Hat 3 Process |
|-------------------------------------|--|--|--|
| Processing Type | 7 times Aspirated, 2 times washed with UV filtered water, sieved through several sieves with different dimensions, 5 times laser scanned, X-Ray scanned, Inline and box metal detected | 7 times Aspirated, 2 times washed with UV filtered water, sieved through several sieves with different dimensions, 5 times laser scanned, X-Ray scanned, Inline and box metal detected | 7 times Aspirated, 2 times washed with UV filtered water, sieved through several sieves with different dimensions, 5 times laser scanned, X-Ray scanned, Inline and box metal detected |
| 5th Laser Scanner (CCP1) | Challenged with 11 different color of plastics used in the factory four times a day (white, yellow, green, red, blue, grey, orange, purple, transparent, pink and black) | | |
| X-Ray (CCP2) | Challenged with four test cards four times a day (4 mm Ceramic, 3 mm Glass, 1*3 mm Metal Wire, 1.5 mm Stainless Steel, 2 mm Ceramic) | | |
| Inline Metal Detector (CCP3) | Challenged with three test pieces four times a day (1 mm Fe, 1.2 mm Non-Fe, 1.5 mm Stainless Steel, 20 mm screw) | | |
| Box Metal Detector (CCP3) | Challenged with four test cards four times a day (2 mm Fe, 2.5 mm Non-Fe, 3 mm Stainless Steel, metal embedded band aid) | | |

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8. CHEMICAL PARAMETERS

| PARAMETER | MINIMUM | MAXIMUM | UNIT |
|-------------------------|--|---------|------|
| Moisture | 14 | 17 | % |
| Vegetable Oil (Non GMO) | 0.3 | 0.5 | % |
| Ochratoxin A* | 0 | 8 | ppb |
| Aflatoxin B1* | 0 | 2 | ppb |
| Aflatoxin B1+B2+G1+G2* | 0 | 4 | ppb |
| Pesticide | EC No: 396/2005 (max. 4 pro-active and Özgür approved pesticides. Drifts or traces of foreign pesticides are possible and should not exceed the BNN (Bundesverband Naturkost Naturwaren e.V.) reference value of 0,075 mg/kg. No Iprodione is used) | | |
| Heavy Metal | EC No: 915/2023 | | |
| * EU 915/2023 | | | |

9. MICROBIOLOGICAL PARAMETERS

| PARAMETER | MINIMUM | MAXIMUM | UNIT |
|--|--|----------|----------|
| TVC | <10000 | <100000 | cfu/g |
| Mold | <10000 | <50000 | cfu/g |
| Yeast | Not Detected | <1000 | cfu/g |
| Coliform | Not Detected | <10 | cfu/g |
| E.coli | Negative | Negative | cfu/g |
| Salmonella | Negative | Negative | cfu/25 g |
| Bacillus Cereus | Not Detected | <100 | cfu/g |
| Lysteria Monocytogenes | Negative | Negative | cfu/25 g |
| EC No: 2073/2005 (As per customer request, the microbiological values can be decreased with additon of oven treatment to the process.) | | | |
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10. PACKAGING MATERIAL*

| | |
|---------------------|---|
| Primary Packaging | Low Denstiy Polyethylene with a one layer thicness of 45 micron |
| Primary Packaging | Laminated OPP+CPP/OPP+OPP/OPP+PET (Retail Packing) |
| Secondary Packaging | Carton board box |

* EU Regulation No: 1935/2004, 2023/2006 and 10/2011

11. ADDITIONAL LABELLING REQUIREMENTS OTHER THAN STANDARD LABEL

| | |
|------|---|
| Must | - |
|------|---|

12. STORAGE AND TRASPORT

| | |
|---------------|---|
| Storage | Temperature: 8-25 degree Celcius Max RH: & 65 |
| Best Before | 12 months recommended |
| Intended Use | For industrial purposes. Suitable for bakeries and repackers |
| Healt care | Diabetics, one who has kidney disease, careful on children below 3 years old |
| Shipment Type | Bulk/Wooden Pallets/Plastic Pallets |
| Distribution | Sea Container/Road Transport |
| Fumigation | In transit fumigation via Magnesium Phosphide plate (1 plate per 20 feet container) For Australia and New Zeland shipments methyl bromide is used. (4 tube/20 ft container) |

13. NUTRITIONAL VALUES

| Parameter | per 100 g |
|---------------------------------------|----------------------|
| Energy | 1376,6 kj/324,1 kcal |
| Total Fat Content* | 0,49 g |
| * of which saturated fatty acid | 0,1 g |
| * of which monounsaturated fatty acid | 0,15 g |
| * of which polyunsaturated fatty acid | 0,23g |
| Carbohydrates** | 76,9 g |
| Sugar Composition* | . |
| 1-Fructose* (%) | 27,43 |
| 2-Glucose* (%) | 27,38 |
| 3-Lactose* (%) | Not Detected |
| 4-Maltose* (%) | Not Detected |
| 5-Sucrose* (%) | Not Detected |
| Total Dietary Fiber | 5,23 g |
| Protein | 3 g |
| Sodium | 74,3 mg |

* EU Regulation No: 1169/2011 (The values are analytical values, they are not calculated.)

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14. GMO DECLARATION

We assure that our raw materials and auxiliary materials used for the product detailed below do not contain any Genetically Modified Organisms or derivatives. So also the vegetable oil used; in accordance with the regulation 1829/2003 on 'Genetically Modified Food and Feed' and 1830/2003 on the 'Traceability and Labelling of Genetically Modified Organism', does not require any specific labelling.

15. IONIZATION DECLARATION

We assure that Seedless Dried Grapes (Vitis Vinifera) - Turkish Sultanas produced by our company has not been subjected to any radiation (EC No: 2020/1158). Neither the raw material nor ingredients of the raw material have not been treated with ionizing radiation.

16. ALLERGENS & INTOLERANCES*

| Allergens | Present in the product | Present in other products manufactured in the same line | Present in the same manufacturing plant |
|---|------------------------|---|---|
| Peanuts and products thereof | N | N | N |
| Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin | N | N | N |
| Sesame seeds and products thereof | N | N | N |
| Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin (b) lactitol | N | N | N |
| Eggs and products thereof | N | N | N |
| Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations (b) fish gelatine or Isinglass used as fining agent in beer and wine | N | N | N |
| Crustaceans and products thereof | N | N | N |
| Soybeans and products thereof, except: (a) fully refined soybean oil and fat (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources (d) plant stanol ester produced from vegetable oil sterols from soybean sources | N | N | N |
| Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose (b) wheat based maltodextrins (c) glucose syrups based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin | N | N | N |
| Molluscs and products thereof | N | N | N |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers | N | N | Y |
| Mustard and products thereof | N | N | N |
| Lupin and products thereof | N | N | N |
| Celery and products thereof | N | N | N |

* Allergen list is based on EU 1169/2011.

Allergen handled on site is Sulphur for bleached product. This product is produced on separate line. Allergen Policy is attached.

17. DIETARY SUITABILITY

| | SUITABLE | CERTIFIED |
|-------------------------------|---|-----------|
| Vegetarians | Y | N |
| Vegans | Y | N |
| Ovo-Lacto Vegetarians | Y | N |
| Muslims / Halal | Y | Y |
| Jewish / Kosher | Y | Y |
| Coeliacs | Y | N |
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