



## FINAL PRODUCT SPECIFICATION\_RTU QUALITY (IPM PRODUCE)

Document no: FN-IPM-01  
Issue date: 19.11.2018  
Revision: 14  
Revision date: 08.10.2024  
Page: 1/5

### 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

ÖZGÜR  
KALİTE YÖNETİM SİSTEMİ  
İSPARTA  
T.C. Gıda, Tarım ve Hayvancılık Bakanlığı  
T.C. Tarım, İktisadi İşleri ve Köylere Hizmetler Bakanlığı  
T.C. Tarım, İktisadi İşleri ve Köylere Hizmetler Bakanlığı

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)		



## FINAL PRODUCT SPECIFICATION\_RTU QUALITY (IPM PRODUCE)

Document no: FN-IPM-01  
Issue date: 19.11.2018  
Revision: 14  
Revision date: 08.10.2024  
Page: 3/5

### 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.)			
Prepared By	Approved By		
Quality System Manager	Quality Assurance and Continuous Improvement Manager		



	<b>FINAL PRODUCT SPECIFICATION_RTU QUALITY (IPM PRODUCE)</b>	Document no: FN-IPM-01 Issue date: 19.11.2018 Revision: 14 Revision date: 08.10.2024 Page: 4/5
--	--	--

10. PACKAGING MATERIAL\*

Primary Packaging	Low Denstiy Polyethylene with a one layer thickness 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.)

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





## FINAL PRODUCT SPECIFICATION\_RTU QUALITY (IPM PRODUCE)

Document no: FN-IPM-01  
Issue date: 19.11.2018  
Revision: 14  
Revision date: 08.10.2024  
Page: 5/5

### 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
<b>Peanuts and products thereof</b>	N	N	N
<b>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</b>	N	N	N
<b>Sesame seeds and products thereof</b>	N	N	N
<b>Milk and products thereof (including lactose), except:</b> (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin (b) lactitol	N	N	N
<b>Eggs and products thereof</b>	N	N	N
<b>Fish and products thereof, except:</b> (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
<b>Crustaceans and products thereof</b>	N	N	N
<b>Soybeans and products thereof, except:</b> (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
<b>Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except:</b> (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
<b>Molluscs and products thereof</b>	N	N	N
<b>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</b>	N	N	Y
<b>Mustard and products thereof</b>	N	N	N
<b>Lupin and products thereof</b>	N	N	N
<b>Celery and products thereof</b>	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
<b>Vegetarians</b>	Y	N
<b>Vegans</b>	Y	N
<b>Ovo-Lacto Vegetarians</b>	Y	N
<b>Muslims / Halal</b>	Y	Y
<b>Jewish / Kosher</b>	Y	Y
<b>Coeliacs</b>	Y	N
<b>Prepared By</b>	<b>Approved By</b> 	
<b>Quality System Manager</b>	<b>Quality Assurance and Continuous Improvement Manager</b>	