

Blackberry

PRODUCT SUMMARY

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SENSORY ANALYSIS

TASTE

Typical blackberry flavor

Typical blackberry odor

APPEARENCE

Typical crispy

COLOR

Typical blackberry color

Dehydrated blackberry produced by licensedREV® dehydration technology.

Produced from frozen blackberry.

Contains no additional ingredient.

This product complies with Turkish Food Codex.

Produced in our plant which has BRC, ISO 22000, ISO 9001, HaLAL, KOSHER certifications.

PHYSICAL & CHEMICAL SPECIFICATIONS

INGREDIENTS

100 % Blackberry

MOISTURE (%)

≤ 5

WATER ACTIVITY

≤ 0.5

FOREIGN MATERIAL

Trace amount (because of raw material)

METAL DEDECTOR LIMITS

1.5 mm Fe 2 mm non Fe 2.5 mm SS

Not contain more than

PACKAGING AND STORAGE

Shelf Life

24 months when protected from moisture and excessive heat.

Storage Conditions

Recommended to store in a cool, dry atmosphere.

Packaging

Enclosed in a 5 kg net weighted in moisture and light barrier packaging under nitrogen gas inside a corrugated box.

LABELING

In compliance with Turkish Food Codex Regulation on Labeling each package includes below given information;

- Product Name
- Ingredients
- Date Of Production, Best Before Date
- Storage Conditionsri
- Batch Number
- Net Weight
- Producer Name and address

MICROBIOLOGICAL SPECIFICATIONS

COLIFORM

< 100 cfu/g

(ISO 4832)

YEAST & MOLD

< 10000 cfu/q

(ISO 21527-2)

AEROBIC

PLATE COUNT

< 10000 cfu/g

(ISO 4833-1)

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^{*}May contain dairy product.