<b>–</b>			Document	t No	KG-SP-04-368
Ozgörkey Otrofi Turim Gda San ve Tic A.Ş.	PF	RODUCT SPECIFICATION	Published	Date	01.09.2020
	FROZ	EN 10X10 DICED PEPPER	Revision I		0110912020
			Revision I		
Company Name: Address: Phone: Fax: e-mail: Product Name:		rizm Gıda Sanayi ve Ticaret 5, Torbalı, İzmir, TÜRKİYE			
General Information:		ed from fresh, ripe and good all current Turkish and EU leg			
Ingredients:	Pepper				
ORIGIN:	Turkey				
Product Processing:	IQF frozen peppers are produced from fresh and ripe peppers with appropriate processes of washing, stemming, sorting, blanching, cutting, IQF freezing and storing (-18 $^{\circ}$ C).				
Designed Usage and Storage Conditions:	It is recommended to use as much as it will be consumed and not dissolve. Do not re-freeze once the product is thawed. Store the product at - 18 ° C.				
Consumer Group:	Can be consumed by all consumers over the age of 1				
Cooking Recommendation:	boil in 1-2 minutes. If y	n product to the pre-boiled w ou are going to use it for din until the vegetables are tend	ner, turn down the botto	m after	
1.Physical Parameters	10x10 mm				
	Definitions				Reference
<b>1 kg Sample</b> Foreign Material	They are all non-food (except metal) substances. Stone, earth, glass, piece of wood, rope etc.	Target 0	<b>Мах</b> 0		Özgörkey Standard
Foreign Extraneous Vegetable matter	Any vegetable matter except pepper.	0	0		Özgörkey Standard
Extraneous Vegetable matter	The pepper stem/leF etc. there are other parts.	0	1		Özgörkey Standard
Seed	Seeds inside the pepper that are connected to the stem	4	5		Özgörkey Standard

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Clumps(% w/w)	At least 3 pieces are together to be separated.	2%	3%	Özgörkey Standard
Major Blemishes	Peppers with spots or fully stained >3mm	3	5	
Minor Blemishes	Peppers with spots or fully stained <3mm	8	10	Özgörkey Standard
Color Variation	By losing the natural color of the pepper	4%	5%	Özgörkey Standard
Badly Cut	Unproper cut pepper pieces	8%	10%	Özgörkey Standard
<8 mm(Undersize)	Peppers smaller than 8 mm	4%	5%	Özgörkey Standard
>12 mm(Oversize)	Peppers bigger than 12 mm	4%	5%	Özgörkey Standard
Metal	The product was passed through a detector with 2.5 mm Fe - 2.5 mm Non-Fe- 4.0 mm Stainless- steel sensitivity.	> 2.5	t be> 2.5 mm Fe mm Non-Fe 4.0 mm	Özgörkey Standard
2.Chemical Paramet	ters			
Peroxidase	The inactivity of the peroxidase enzyme is Negative checked		Özgörkey Standard	
3.Sensory Paramete	ers			
Colour	Homogeneous, natural pepper color.		Özgörkey Standard	
Structure	In the appearance of frozen pepper.		Özgörkey Standard	
Taste	Typical pepper flavor.		Özgörkey Standard	
Smell	It has a peculiar sharp characteristic odor.		Özgörkey Standard	

4. Microbiologic	al Parameters
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Pathogen	Absent	Turkish Food Codex Microbiological
Microorganism	Absent	Criteria Regulation
		Turkish Food Codex
-	Absent	Microbiological
Microorganism		Criteria Regulation
De the second		Turkish Food Codex
-	Absent	Microbiological
Nicroorganism		Criteria Regulation
ninants Limits		
The Product Turkish Fo	od Codex&FU&USA compatible with maximum residue levels.	Turkish Food
		Codex&AB&ABD
		Turkish Food Codex
The product complies	with the Turkish Food Codex Contaminants Regulation levels.	Contagion Regulation
rs		
Clean, printed or un	printed parcel with starch-based glue made from corrugated	Özgörkey
		Standard/Customer
		request
Dark blue or us	ed-continuous PE, suitable for food PE should be used.	Özgörkey
PE foil shouldn't be	Standard/Customer	
рас	request	
		Özgörkey
Suitable for closi	Standard/Customer	
	request	
	Özgörkey	
	Standard/Customer	
and it i	request	
Standard 100x120 cm or 80x120 cm Euro pallet (clean, undamaged, free of foreign		Özgörkey
	Standard/Customer	
	request	
	-	
	,	Turkish Food Codex
	Production date/Expiration date,	Regulation on Food
	Production date/Expiration date, Lot / Serial lot number,	Regulation on Food Labeling and
	Production date/Expiration date, Lot / Serial lot number, ial storage conditions, storage temperature,	Regulation on Food Labeling and Consumer
	Production date/Expiration date, Lot / Serial lot number,	Regulation on Food Labeling and
The manufacture	Production date/Expiration date, Lot / Serial lot number, ial storage conditions, storage temperature, 's business registration number and contact information, Logo of the product or company,	Regulation on Food Labeling and Consumer
The manufacture	Production date/Expiration date, Lot / Serial lot number, ial storage conditions, storage temperature, 's business registration number and contact information,	Regulation on Food Labeling and Consumer Information
The manufacturer	Production date/Expiration date, Lot / Serial lot number, ial storage conditions, storage temperature, 's business registration number and contact information, Logo of the product or company, wercial title and address of the Food Operator.	Regulation on Food Labeling and Consumer Information Turkish Food Codex
The manufacturer	Production date/Expiration date, Lot / Serial lot number, ial storage conditions, storage temperature, 's business registration number and contact information, Logo of the product or company,	Regulation on Food Labeling and Consumer Information Turkish Food Codex Regulation on Food
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The manufacturer	Production date/Expiration date, Lot / Serial lot number, ial storage conditions, storage temperature, 's business registration number and contact information, Logo of the product or company, wercial title and address of the Food Operator.	Regulation on Food Labeling and Consumer Information Turkish Food Codex Regulation on Food Labeling and Consumer
The manufacturer	Production date/Expiration date, Lot / Serial lot number, ial storage conditions, storage temperature, 's business registration number and contact information, Logo of the product or company, tercial title and address of the Food Operator. at 18 C and store. Do not freeze the thawed product.	Regulation on Food Labeling and Consumer Information Turkish Food Codex Regulation on Food Labeling and Consumer Information
The manufacturer Comm (-) Transport	Production date/Expiration date, Lot / Serial lot number, ial storage conditions, storage temperature, 's business registration number and contact information, Logo of the product or company, wercial title and address of the Food Operator.	Regulation on Food Labeling and Consumer Information Turkish Food Codex Regulation on Food Labeling and Consumer
	Microorganism Pathogen Microorganism Pathogen Microorganism ninants Limits The Product Turkish For The product complies rs Clean, printed or unp Dark blue or us PE foil shouldn't be pac Suitable for closin Fea and it i	Microorganism       Absent         Pathogen       Absent         Microorganism       Absent         Pathogen       Absent         Microorganism       Absent         Tinants Limits       The Product Turkish Food Codex&EU&USA compatible with maximum residue levels.         The product complies with the Turkish Food Codex Contaminants Regulation levels.

7.Nutritional Values		
Parameter	Değer/100g	Reference
Energy (kj ve kcal)	65/16	USDA
Fat (g)	0,2	USDA
-Saturated Fat (g)	0,03	USDA
Carbohydrate (g)	3,3	USDA
-Sugars (g)	2,9	USDA
Protein (g)	1	USDA
Salt (g)	0,01	USDA
8. Food Additives	It does not include	Özgörkey Standard
9. GDO	It does not include	The requirements of the current version of the regulation on Genetically Modified Organisms and Their Products are met.
10. Allergen	It does not include	USDA
11. Storage and	<ul> <li>Foreign smell, foreign matter will not be smeared on the product a</li> </ul>	
Preservation	it is kept in a way that there is no cross contamination.	<i>,</i>
Conditions	<ul> <li>Damaged packaging and pallets should not be available.</li> </ul>	
12.Shipping Features		
	Foreign matter before loading, foreign taste-smell,	
	Bulk palletized with stretch Frigo-Phrygian Vehicles	
Vehicle Features	Buik pailetized with stretch Frigo-Phrygian Vehicles It is shipped and distributed at (-)18 + 3 C in a way that no foreign smell is contamina	ated.

14. RADIATION	It does not include	
POLICY	ון מסבא ווטן וווטומעב	

15.RELEVANT LEGISLATION AND CONTACT INFORMATION:	It is requested to comply with the current information about the relevant legislation and regulations stated below;
Turkish Food Codex Fas	t Frozen Foods Communiqué
Turkish Food Codex Co	mmuniqué on Microbiological Criteria
Turkish Food Codex Co	ntamination Communiqué
Turkish Food Codex Pes	sticide Maximum Residue Limits Regulation
EU Pesticide Residue Kr	nowledge Base & EU Chemical Safety Knowledge Base
ABD Maximum Residue	Limits List & FDA Foodborne Diseases and Contaminants
Turkish Food Codex Lab	peling Regulation
Turkish Food Codex Foo	od Additives Regulation
Turkish Food Codex Reg	gulation on Food Contact Materials and Materials
	on on Net Quantity Determination According to Weight and Volume Principles of Pre-Packaged Products
Regulation on Registrat	ion and Approval Procedures of Food Businesses
THE CONTENT OF THIS	SPECIFICATION IS HIDDEN AND IT CANNOT BE SHARED WITH ANY OTHER PEOPLE AND INSTITUTIONS
ÖZGÖRKEY	CUSTOMER
NAME	NAME
TITLE	TITLE
DATE	DATE
SIGNATURE	SIGNATURE