

	PRODUCT SPECIFICATION FROZEN 10X10 DICED PEPPER		Document No	KG-SP-04-368
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Company Name: Özgörkey Otomotiv Turizm Gıda Sanayi ve Ticaret A.Ş. Address: Özgörkey Caddesi, No: 5, Torbalı, İzmir, TÜRKİYE Phone: 00-90-232-8503500 Fax: 00-90-232-8532245 e-mail: www.ozgorkey.com Product Name: Diced Pepper 10x10				
General Information: This product is produced from fresh, ripe and good quality capsicum annuum raw material. The final product complies with all current Turkish and EU legislations after selection and sorting.				
Ingredients: Pepper (Red, Green or Flambe)				
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 ° 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				
Service Recommendation: After adding the frozen product to the pre-boiled water for garnish, wait for the water to boil again and boil in 1-2 minutes. If you are going to use it for dinner, turn down the bottom after boiling the product. Cook for 5-6 minutes, until the vegetables are tender, depending on your taste.				
1.Physical Parameters	Definitions	10x10 mm		Reference
1 kg Sample		Target	Max	
Foreign Material	They are all non-food (except metal) substances. Stone, soil, glass, piece of wood, rope etc.	0	0	Özgörkey Standard
Foreign Extraneous Vegetable matter	Any vegetable matter except pepper.	0	0	Özgörkey Standard
Extraneous Vegetable matter	The pepper stem/leaf etc. there are other parts.	0	1	Özgörkey Standard
Seed	Seeds inside the pepper that are connected to the stem	4	5	Özgörkey Standard
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.	Not bigger > 2.5 mm Fe > 2.5 mm Non-Fe > 4.0 mm SS		Özgörkey Standard
2.Chemical Parameters				
Peroxidase	The inactivity of the peroxidase enzyme is checked	Negative		Özgörkey Standard
3.Sensory Parameters				
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.Microbiological Parameters				
E. coli O157/25g	Pathogen Microorganism	Absent		Turkish Food Codex Microbiological Criteria Regulation
Salmonella/25 g	Pathogen Microorganism	Absent		Turkish Food Codex Microbiological Criteria Regulation
Listeria monocytogenes/25 g	Pathogen Microorganism	Absent		Turkish Food Codex Microbiological Criteria Regulation
5.Pesticides&Contaminants Limits				
Pesticides	The Product Turkish Food Codex&EU&USA compatible with maximum residue levels.			Turkish Food Codex&EU&USA
Heavy metals	The product complies with the Turkish Food Codex Contaminants Regulation levels.			Turkish Food Codex Contaminants Regulation
6.Packing Parameters				
External Package	Clean, printed or unprinted parcel with starch-based glue made from corrugated cardboard where no metal is used			Özgörkey Standard/Customer request
Inner Packaging	Dark blue or used-continuous PE, suitable for food PE should be used. PE foil shouldn't be puncture and non-adhesion packaged products. The outer packaging must be undamaged in all products.			Özgörkey Standard/Customer request
Duct tape	Suitable for closing the cardboard kept in cold environments dark blue or transparent tape			Özgörkey Standard/Customer request
Parcel Contents	Net: 10 kg./ 2,5 kg sachet or bulk Feast Vegetable PE packaging nylon or blue PE and it is determined by the demand of the customer.			Özgörkey Standard/Customer request

Pallet	Standard 100x120 cm or 80x120 cm Euro pallet (clean, undamaged, free of foreign matter or preservatives)		Özgörkey Standard/Customer request
Label Information	Product Name, Components list, Net amount of food, Production date/Expiry date, Lot / Serial lot number, Special storage conditions, storage temperature, The manufacturer's business registration number and contact information, Logo of the product or company, Commercial title and address of the Food Operator, Country of origin Barcode Information Nutritional Values		Turkish Food Codex Regulation on Food Labeling and Consumer Information
Label Alerts	Transport at (-) 18 C and store. Do not freeze the thawed product.		Turkish Food Codex Regulation on Food Labeling and Consumer Information
Label/Inkjet control	Labels should be legible, clear and vivid in color. Labels affixed to the product must be fully attached. Injets must be legible, clear and bright in color		Özgörkey Standard/Customer Request
7.Nutritional Values			
Parameter 100g	Red	Green	Reference
Energy (kj ve kcal)	65/16	119/28	USDA
Fat (g)	0,2	0,21	USDA
-Saturated Fat (g)	0,03	0,03	USDA
Carbohydrate (g)	3,3	4,94	USDA
-Sugars (g)	2,9	2,4	USDA
Protein (g)	1	0,89	USDA
Salt (g)	0,01	0,01	USDA
8. Food Additives	It does not include		Özgörkey Standard
9. GMO	It does not include		The requirements of the current version of the regulation on Genetically Modified Organisms and Their Products are met.

10. Allergen			
Allergen	<u>Does the product contain allergens? (Yes/no)</u>	<u>Are allergen-containing food produced on the same line? (Yes / No)</u>	<u>Any cross-contamination risk? (Yes/No)</u>
Peanuts and Products	No	No	No
Nuts	No	No	No
Sesame seeds and products	No	No	No
Milk and milk derivatives	No	No	No
Egg and egg derivatives	No	No	No
Fish and fish derivatives	No	No	No
Shellfish and derivatives	No	No	No
Molluks and derivatives	No	No	No
Soyabean and derivatives	No	No	No
Gluten-containing grain varieties and	No	No	No
Sulfur dioxide and sulphites (10 mg / kg or 10	No	No	No
Celery and derivatives	No	Yes	No
Mustard and derivatives	No	No	No
Lupin and derivatives	No	No	No

Allergen Content Info : Does not contain.

If there is a legally accepted allergen / intolerance in your country other than the allergens mentioned in the Turkish Food Codex Food Labeling and Consumer Information Regulation above, please report it.

11. Storage and Preservation Conditions	<ul style="list-style-type: none"> Foreign smell, foreign matter will not be smeared on the product at -18C, it is kept in a way that there is no cross contamination. Damaged packaging and pallets should not be available.
12.Shipping Features	
Vehicle Control	Foreign matter before loading, foreign taste-smell,
Way of shipment	Bulk palletized with stretch
Vehicle Features	Frigo-Phrygian Vehicles
13. Shelf life	Min. at -18 C, 24 months
14. RADIATION POLICY	The company accepts that this product and any substance or auxiliary material used with the product are not irradiated.
15.RELEVANT LEGISLATION AND CONTACT INFORMATION:	<p>It is requested to comply with the current information about the relevant legislation and regulations stated below;</p> <p>Turkish Food Codex Fast Frozen Foods Communiqué Turkish Food Codex Communiqué on Microbiological Criteria Turkish Food Codex Contamination Communiqué Turkish Food Codex Pesticide Maximum Residue Limits Regulation EU Pesticide Residue Knowledge Base & EU Chemical Safety Knowledge Base USA Maximum Residue Limits List & FDA Foodborne Diseases and Contaminants Turkish Food Codex Regulation on Food Labeling and Consumer Information Turkish Food Codex Food Additives Regulation Turkish Food Codex Regulation on Food Contact Materials and Materials Implementing Regulation on Net Quantity Determination According to Weight and Volume Principles of Pre-Packaged Products Regulation on Registration and Approval Procedures of Food Businesses</p> <p>THE CONTENT OF THIS SPECIFICATION IS HIDDEN AND IT CANNOT BE SHARED WITH ANY OTHER PEOPLE AND INSTITUTIONS</p>
ÖZGÖRKEY NAME TITLE DATE SIGNATURE	CUSTOMER NAME TITLE DATE SIGNATURE