



SPECIFICATIONS OF ORGANIC DRIED TART CHERRIES

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| Document no | SPE 010 |
| Publishing Date | 15/03/2017 |
| Revision No | 12 |
| Revision Date | 17.10.2024 |
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- 1. PRODUCT NAME:** Organic Dried Tart Cherries
- 2. INGREDIENTS:** Organic dried tart cherries 99,7%, Organic sunflower oil 0,3%
- 3. DEFINITION:** Dried tart cherries are the products obtained from *Prunus cerasus*. They are free from added sugars and sweeteners.
- 4. PHYSICAL AND SENSORY SPECIFICATIONS**

STRUCTURE : Pulpy, chewy texture

APPEARANCE / COLOR : Natural, dark red, near to black

TASTE / ODOUR : Characteristic, natural sweet, fruity, no objectionable odors or flavours

| DEFECTS | TOLERANCE |
|---------------------------|------------------------|
| Berry Count | < 300 berries / 100 gr |
| Moldy | Max 1,0 % as w/w |
| Damaged Berries | Max 1,5 % as w/w |
| Blocked (5 pcs. more) | Max 5 pieces / box |
| Pits / Pit Fragments | Max 1 % as w/w |
| Mineral Stones | Max 1,0 % as w/w |
| Insect / Worm Damage | Max 0,2 % as w/w |
| Natural Foreign Materials | Max 3 pieces / box |

5. CHEMICAL SPECIFICATIONS

| SPECIFICATION | TOLERANCE |
|---------------|--|
| Fermentation | None |
| Moisture | Max 25% |
| Sulphure | < 10 mg/kg |
| Pesticides | < RL (Reporting Limit) According to EC Regulation No 834/2007 and 889/2008 and according to USDA organic regulation 7 CFR Part 205 |
| Ochratoxin A | < 2,0 ppb |
| Aflatoxin | B ₁ ; < 2 ppb Sum of B ₁ , B ₂ , G ₁ and G ₂ ; < 4 ppb |

**This product complies with Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006.*

6. MICROBIOLOGICAL SPECIFICATIONS

| CRITERIA | LIMITS |
|--------------------|---------------------------|
| Total Viable Count | Max 10 ⁵ cfu/g |
| <i>E.coli</i> | Max 10 cfu/g |
| <i>Salmonella</i> | Negative (in 25 g) |
| Yeast | Max 10 ⁴ cfu/g |
| Mould | Max 10 ⁴ cfu/g |
| Coliforms | Max 10 ² cfu/g |



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|---------------------------|---------------------------|
| <i>Bacillus cereus</i> | Max 10 ² cfu/g |
| <i>Enterobacteriaceae</i> | Max 10 ² cfu/g |

7. PURPOSE OF USE, ALTERNATIVE USE AND SENSITIVE CONSUMER GROUP

PURPOSE OF USE: Dried tart cherries are often consumed plain or mixed with other healthy snacks.

ALTERNATIVE USE: Dried tart cherries could add to ice cream and bakery goods, to oatmeal, to salads and to savoury dishes. Also they could be ingredient to breakfast cereal or yogurt and addition to various dips and sauces served with meat dishes.

SENSITIVE CONSUMER GROUP: Dried tart cherries are suitable for all consumers (babies older than 18 months).

8. PACKAGING

Primary Packaging: Food-grade blue polyethylene bags to protect the product from external elements.

Secondary Packaging: Carton boxes, providing an additional layer of protection during transit and storage.

9. SHELF LIFE AND STORAGE CONDITIONS

Dried tart cherries have 18 months after production date under suitable storage conditions. The storage room must be constructed in a way that prevents damage to the quality of the product, its packaging and labels. Doors, windows and other parts of the storage room must have appropriate equipment to prevent the entry of all kinds of pests. It should be stored 4°C-10°C and dry place. There should be no foreign odor.

10. NUTRITIONAL INFORMATION

| TYPICAL VALUES PER 100G | |
|-------------------------|---------|
| Energy (kcal) | 313 |
| Protein (g) | 7,68 |
| Carbohydrates (g) | 70,51 |
| Of which sugars (g) | 37,21 |
| Fiber (g) | 33,31 |
| Fat (g) | 0 |
| Sodium (mg) | 7,59 |
| Calcium (Ca) (mg/kg) | 270,27 |
| Potassium (K) (mg/kg) | 1595,17 |
| Iron (Fe) (mg/kg) | 58,84 |

**Values may differ according to harvest years.



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11. ALLERGEN INFORMATION

Allegens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

| Component | Manufacturer | | | Nuts in Bulk (Applies when bought in small quantities that need re-packaging) | | |
|--|--------------|-----------------------------|-----------------|--|-----------------------------|-----------------|
| | In Product | Processed in Same Equipment | Handled on Site | In Product | Processed in Same Equipment | Handled on Site |
| Cereals containing GLUTEN and products thereof | NO | NO | NO | NO | YES | YES |
| EGGS or its derivatives | NO | NO | NO | NO | NO | NO |
| FISH or its derivatives | NO | NO | NO | NO | NO | NO |
| CRUSTACEANS / SHELLFISH | NO | NO | NO | NO | NO | NO |
| MOLLUSCS | NO | NO | NO | NO | NO | NO |
| PEANUTS or derivatives | NO | NO | NO | NO | YES | YES |
| SOYA BEANS or derivatives | NO | NO | NO | NO | YES | YES |
| MILK (LACTOSE) or its derivatives | NO | NO | NO | NO | YES | YES |
| NUTS , tree nuts: | NO | NO | NO | NO | YES | YES |
| CELERY, including celeriac and its derivatives | NO | NO | NO | NO | YES | YES |
| MUSTARD, referring to all parts of the plant and derivatives thereof | NO | NO | NO | NO | YES | YES |
| SESAME SEEDS or derivatives | NO | NO | NO | NO | YES | YES |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm | NO | NO | NO | NO | YES | YES |
| LUPIN seeds or derivatives | NO | NO | NO | NO | NO | NO |
| GMOs (Genetically Modified Organisms) | | | | x | | |

| | |
|------------------------|--------|
| Country of Manufacture | Turkey |
|------------------------|--------|

12. METAL DETECTION

| TEST KITS | DETECTION LIMITS |
|-----------------|------------------|
| Ferrous | 1,5 mm |
| Non Ferrous | 2,0 mm |
| Stainless Steel | 3,0 mm |

13. X-RAY DETECTION

| Test Kits | Detection Limits |
|-----------------|------------------|
| Glass Ball | 2 mm Ø |
| Stainless Steel | 1,2 mm Ø |
| Ceramics | 2 mm Ø |

REVIEW DATE: 17.10.2024

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