

SPECIFICATIONS OF SOUR CHERRIES

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1.PHYSICAL CHARACTERISTICS

Criteria	Finding		
Appearance / Colour	Dark red, near to black		
Smell / Odour	Characteristic, no foreign / off smell or odour		
Taste / Flavour	Characteristic , Soury, Fruity, no foreign / off taste or flavour		
Texture	Pulpy		
Berry Count	< 300 berries / 100 gr		
Mouldy Berries	Max 1.0 % as w/w		
Damaged Berries	Max 1.5% as w/w		
Blocked (5 pcs. more)	Max 5 per 8 kg packaging		
Pit Frangments (in 8 Kg)	Max 1 Pieces		
Mineral Stones	Max 2 per 1000 kg		
Insect damage (Insect/Worm)	Max 0,2 % as w/w		
Natural foreign matters, pieces, leaves	Max 1 per 12.5kg / Max 1 per 5kg packaging		

2. CHEMICAL SPECIFICATIONS :

Criteria	Finding		
Fermentation	None		
Moisture	Max. 15 %		
Sulphure	< 10 ppm		
Pesticides	<mrl (according="" legislation)<="" td="" to=""></mrl>		
Ochratoxin A	Max 10 ppb		
Aflatoxin	B1: Max 8 ppb, B1+B2+G1+G2 : Max 10 ppb		
Lead (Pb)	< 0,2 mg/kg		
Cadmium (Cd)	< 0,1 mg/kg		
Mercury (Hg)	< 0,1 mg/kg		
Arsenic (As) < 0,1 mg/kg			

3. MICROBIOLOGICAL SPECIFICATIONS :

Criteria	Finding
Total Viable Count	<5x10 ⁴ cfu/g
E.Coli	Max 10 cfu/g
Salmonella	Negative (in 25 g)
Yeast	Max 10 ³ cfu/g
Mould	Max 10 ³ cfu/g
Coliforms	Max 10 ² cfu/g
Bacillus Cereus	Max 10 ² cfu/g
Enterobacteriaceae	Max 10 cfu/g



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- 4. PACKAGING : 8 kg carton boxes
- 5. SHELF LIFE : Minimum 12 months after production date
- 6. INGREDIENTS: Conventional Sour Cherries

7. NUTRITIONAL INFORMATION

Typical Values per 100g		
Energy (kcal)	246	
Energy (kJ)	1042	
Protein	5.3 g	
Carbohydrates	50.8 g	
Of which sugars	35 g	
Fibre	8.3 g	
Fat	0.6 g	
Saturated fatty acids	0.2 g	
Sodium	0.01g	

8. ALLERGEN INFORMATION

<u>Alergens:-</u> When purchased in bulk siz When purchased in quantities t							
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	No	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	No	YES	
SOYA BEANS or derivatives	No	No	No	No	No	YES	
MILK (LACTOSE) or itsderivatives	No	No	No	No	No	YES	
NUTS , tree nuts:	No	No	No	No	No	YES	
CELERY, including celeriac and its derivatives	No	No	No	No	No	No	
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	No	NO	No	YES	
SESAME SEEDS or derivatives	No	No	NO	No	No	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	No	YES	
LUPIN seeds or derivatives	No	No	No	No	No	No	
Country of Manufacture			Turkey				



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9.NON-GMO DECLERATION

We hereby acknowledge and declare for and on behalf of the NutsinBulk the following in relation to the specific foods and ingredients supplied to and detailed above:-

a) The supplied foods (including raw materials, semi-finished products and finished products whether prepackaged or not) and their ingredients (including processing aids when still present in the foods, carriers and solvents of flavours, and carriers and solvents of additives), which we supply to are not of GM origin and/or composition (in part or whole), and will not require any of the products to be labelled in accordance with the relevant announced Regulations on the labelling and traceability of GMOs ("Regulations");

b) The supplied foods and their ingredients are not manufactured with the help of a genetically modified microorganism

c) the supplied foods and their ingredients, which we supply and which do not fall under the scope of the Regulations, do not contain any detectable GM material, based on PCR analyse methods

10.NON-IONIZING DECLERATION

We hereby acknowledge and declare for and on behalf of the NutsinBulk that the products hasn't been treated with lonizing

11.METAL DETECTION

Ferrous 1.5mm Non Ferrous 2.5 mm Stainless Steel 3.0 mm

12. X-RAY DETECTION

Detection Limits: Glass ball: $2mm \emptyset$, Rubber ball: $3mm \emptyset$, Wire: L:5 mm 0, $2mm \emptyset$, Metal ball: 0,6mm Ø