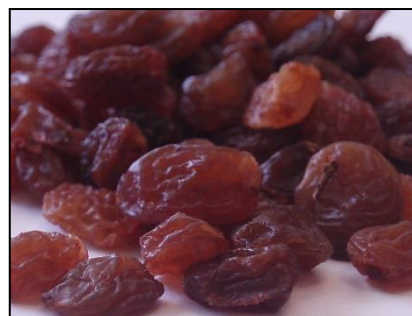


TECHNICAL SPECIFICATION RAW MATERIAL

1. GENERAL

Product Title:	TURKISH No 9 and No 10 SULTANAS RTU
Specification Number:	RWS / F1601/17
Issue Number:	006
Date Of Issue:	23/01/2023



Legal Description:	Turkish Sultanas
Declared Pack Weight:	12.5kg
Pack Claims:	N / A
Country Of Origin:	Turkey

Commercial Address:	Demos Ciclitira Ltd. 60 – 62 Lemn Street London E1 8EU	Factory Address:	George Harker & Co. Ltd. Park Drive Ind. Estate Braintree Essex CM7 1AW
Telephone:	+ 44 (0)20 7626 1121	Telephone:	+44 (0)1376 321272
Fax:	+ 44 (0)20 7702 0560	Fax:	+44 (0)1376 552160

<u>Knowledgeable Contacts</u>		
<i>Name</i>	<i>Position</i>	<i>Email</i>
Rebecca King	Director	rebeccak@demos-uk.com
Helen Riley	Commercial Director	hriley@harker-uk.com
Leanne Francis	Technical Co-Ordinator	leanne@harker-uk.com
Jessica Gray	Commercial Assistant	Jessica@harker-uk.com
Abbie Swallow	Technical Assistant	technical@harker-uk.com
Stacey Dunlop	Accounts	accounts@harker-uk.com

2. INGREDIENTS

Recipe		
Ingredient	Quantity (g)	% Total Recipe
Turkish No 9 or No 10 Sultanas	12.5kg	99.5%
High oleic sunflower oil non-hydrogenated and free from GMO.		0.5%

3. CHARACTERISTICS

<u>RAW MATERIAL</u>
<p>The product consists of good sound berries which have been sun dried and the fruit should be a mix of light yellow to medium brown in colour, uniform, soft, free flowing and free from crystallization.</p> <p>The fruit shall be sized, screened, washed in potable water and coated with oil; then laser scanned and x - rayed and passed through metal detectors and packed into appropriate boxes.</p>
<u>AROMA AND FLAVOUR</u>
<p>It should have a typical sweet taste of Sultanas, with no off taints or odours.</p>

Legal Ingredient Declaration (as shown on pack)
Turkish Sultanas, Sunflower oil

4. PRODUCT CHARACTERISTICS

(a) Chemical

Characteristic	Target	Limits	Test Method
Pesticide Residue Analysis	To required Standard	To Required Standard	
Aflatoxin B1 Aflatoxin B1 + B2 + G1 + G2	< 2 ppb < 4 ppb	2 ppb 4 ppb	HPLC
Ochratoxin 'A'	<8ppb	Max 8ppb	HPLC

(b) Physical

Characteristic	Target	Limits	Test Method
Moisture	<13-16%	13-16%	DFA Meter
Colour	a mix of light yellow to medium brown	Too light/Too dark	Visual
Berry size per 100g			Visual (count)
Jumbo	<240	240	
Standard	241-300	241-300	
Medium	301-400	301-400	
Smalls	401-650	401-650	
Stalks >10mm / 12.5kg	0	Max 1	Visual (count)
Stalks 4–10mm / 12.5kg	1	Max 2	Visual (count)
Capstems / 100g	2	Max 5	Visual
Damaged Berries / 100g	1%	Max 1.4%	Visual
Immature Berries / 100g	1%	Max 2%	Visual
Sugared Berries / 100g	1%	Max 2%	Visual
Stones >2mm / tonne	0	1 per tonne	Visual
Infestation	Absent	Absent	Visual
Aroma / Flavour	No off taint / odours	No off taint / odours	Smell / Organoleptic

(c) Microbiological

	Target	Limits	Method
Aerobic Plate Count	<15,000/g	30,000/g	FDA-BAM Chapter 3:2001 conventional plate count method
Yeast	<5,000 /g	5,000/g	FDA-BAM chapter 18:2001
Mould	<15,000 /g	30,000/g	FDA-BAM chapter 18:2001
Coliforms	<10/g	100 /g	SO 4832:2006
Salmonella spp.	Absent in 25g	<10/g	SO 6579:2002 /AMD:2007 /AOAC (BAX-SYSTEM)
E. coli	Absent in 1g	Absent	SO 7251:2005

5. NUTRITIONAL INFORMATION

Nutrient	g per 100g (as sold)	Typical Analysis
Energy (Kcal)	336.9	
Energy (kJ)	1409	
Protein	2.6	
Carbohydrate	83.2	
- of which sugars	83.2	
Fat	0.5	
-of which saturates	trace	
Fibre	5.4	
Sodium (g)	0.042	

6. FOOD INTOLERANCE DATA

(a) Allergen List

Content	Free from?
Milk / Milk products / Lactose	Yes
Egg and Egg products	Yes
Wheat and derivatives	Yes
Gluten	Yes
Gelatin	Yes
Corn / Maize and derivatives	Yes
Rye Barley / Oats / Oat Bran	Yes
Soya and Soya derivatives	Yes
Mustard	Yes
Celery & Celeriac	Yes
Yeast	Yes
Peanuts and Peanut Oil	Yes
Coconut and derivatives	Yes
Nuts and Nut derivatives	Yes
Sulphur Dioxide and Sulphites at >10mg/kg (state ppm if present)	Yes
Other nuts and oils (not refined to SCOPA standard)	Yes
Sesame seed and oil	Yes
Meat and Meat derivatives	Yes
Genetically Modified Organisms	Yes
Added Salt	Yes
Added Colours	Yes
Added Preservatives	Yes
Added Sugar	Yes
Molluscs	Yes

Crustaceans	Yes
Fish	Yes
Lupin	Yes

(b) Suitable for list

Vegetarians	Yes
Vegans	Yes
Coeliacs	Yes
Lactose Intolerants	Yes
Nut Allergy Sufferers	Yes

7. QUALITY CONTROL

QC Test	Frequency	Target	Minimum	Maximum
Metal Detection	Hourly	Rejecting		1.2mm Non-Fe 1.0mm Fe 1.5mm SS
Box Weight	Hourly	As required	Nett Weight	N/A
Liner	Hourly	Food grade poly liner	50g	
Correct Print	Hourly	Product description Date code: BBE code Batch code	N/A	N/A
Box Seals	On Going	Sealed	N/A	N/A
Taste / Appearance	Per Batch	A mix of light yellow to medium brown, with a sweet fruit flavour and aroma. No off odours or taints.	Too dark / Too light. No off flavours or odours.	Visual / Organoleptic

8. PACKAGING

(a) Product

Packaging description	Food grade PE liner (50g)
Materials	PE Liner
Coding	N / A
Print	N / A

(b) Outer

Packaging description	Loose Packed in Corrugated Fibreboard cartons with collar.
Materials	Corrugated Fibreboard Cartons (510g)
Dimensions	
Coding	Batch No / Production code / BBE date
Print	Pre-Printed carton

(c) Pallet

Packaging description	Blue Chep 4-way pallet
Materials	Wood
Dimensions	1200 x 1000mm
Configuration	80 per pallet

9. LEGAL

This specification is the property of Demos Ciclitira Limited & George Harker & Co Ltd.

The product shall conform to all current UK and European legislation and any FAO / WHO Codex Alimentarius applicable, with particular reference to the Food Safety Act.

The specification may not be changed without the express prior approval of the Directors of Demos Ciclitira Limited.

10. FUMIGATION

This should be carried out prior to shipping as part of the process, in line with current UK legislation.

11. STORAGE

Product will be stored in a cool, dry environment, well enclosed and not subject to extreme temperature or humidity fluctuations. Under these conditions, product should have a recommended shelf life of 12 months from date of packing.

12. GMO STATEMENT

All products supplied by George Harker & Co Ltd and Demos Ciclitira do not consist of any genetically modified material.

DEMOS & GEORGE HARKER Co LTD GROUP TECHNICAL APPROVAL:

Signature: LM Francis Date: 23/01/2023

Print: Leanne Francis

DEMOS & GEORGE HARKER Co LTD GROUP COMMERCIAL APPROVAL:

Signature:  Date: 23/01/2023

Print: Rebecca King

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13. AMENDMENTS TO SPECIFICATION

Date	Issue to change	Reason for Change	Re-issued By	Re-issue Number	Re-issue Date
05/08/2020	001	Physical and microbiological changes in line with supplier's specification.	L. Francis	002	05.08.20
03/02/2021	002	Update contacts and review of specification	L. Francis	003	03.02.21
08/09/2021	003	Technical contacts updated.	T. George	004	08/09/21
03/01/2022	004	Specification review	L. Francis	005	03/01/22
23/01/2023	005	Technical contacts updated. New COMMISSION REGULATION (EU) 2022/1370 of 5 August 2022 amending Regulation (EC) No 1881/2006 re maximum levels of ochratoxin A from 10ppb to 8ppb.	L. Francis	006	23/01/23

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Authorised: **R King**