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1- PRODUCT DESCRIPTION:

IQF peachs are prepared by the appropriate process from *J.Hale - Freestone* or *Yellow Cling* variety and which have been ripped, cleaned, washed, pitted. Products are free of insect, damage, blemishes, foreign bodies. The process ensure the stability size, colour, flavor and texture. The final product temperature on delivery is not warmer than – 18°C The product comply in all respects with the provisions of the current Food and Drugs Legislation and with any applicable FAO/WHO Codex Alimentarius standart. The IQF Peaches meet to U.S. GRADE A, per United States Standards for Grades of Frozen Peaches (Effective date July 3, 1961) with the designated additions and/or modifications noted.

Nominal Size : 6x6 mm diced , 10x10 mm diced , Slice cut (8-10 slices from a whole peach , width : between $\frac{1}{2}$ " to $\frac{7}{8}$ ")

2-PRODUCT COMPOSITION: 100 % Fresh Peachs

3-PHYSICAL QUALITY:

Tolerances per 1000g

3-PHYSICAL QUALITY: Tolerances per 1000g				
CRITERIA	Description	Slice Cut	10x10 mm	6x6 mm
Foreign Material	Foreign matter include such as wood, stones, insects, grit, etc,	Nil	Nil	Nil
E.V.M.	Any non-toxic vegetable material from the parent plant	1pcs/10 kg	1pcs/10 kg	1pcs/10 kg
Welded	3 or more pieces welded together which cannot be seperated, (5 or more pieces for 6x6 mm).	10%	10%	8%
Major Blemish	Any diseased or blemished pieces showing dicolourations, spots and scars greater than 6 mm	4pcs	3%	3%
Minor Blemish	Any diseased or blemished pieces showing dicolourations, spots and scars between 2-6 mm	6 pcs	5%	5%
Rotten	Pieces which one's inside or surface is rotten	Nil	2 pcs	4 pcs
	whole pits/stones	Nil	Nil	Nil
Pit / Stone and fragments	pit/stone fragments (<3mm/<1/8")	2pcs/10 kg	3 pcs/10kg	3pcs/10kg
pit/stone fragments (>3mm/>1/8")		1 pcs/10 kg	2 pcs/10kg	2 pcs/10kg
Physical Damage	These are fruits which one is broken and mashed pieces	5 pcs	_	_
Unripe	Pieces which one is unripe or non-typical colour (green)	4 pcs	5%	5%
Enzimatic Oxidation Discoloured	Parts with color changes on the surface from light to dark brown due to oxidation.	3 pcs	2%	2%
Stalk&Leaf of plant	Attached or loose stalk and leaf of plant in the final product	1 pcs	1 pcs	1 pcs
Undersize	Pieces which one is smaller than 6 mm for 10x10 mm, 4mm for 6x6 mm, 50 mm lenghts for slice cut	5%	5%	10%
Oversize	These are dice which are greater than 10 mm for 6x6 mm, 15 mm for 10x10 mm, 100 mm lenghts for slice cut	10%	8%	5%
Badly cut	These are fruits which one iscrooked cut pieces	-	3%	3%
Brix	Refractometric measurement at 20°C	8 - 13	8 - 13	8 - 13

SENSORY PROPERTIES

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Colour	Typical colour of fresh ripe fruit
Structure	The product should possess a tender texture (slightly firm to firm) characteristic of the well ripened peaches and after defrosting and proper handling should retain good conformation and reasonably uniform texture.
Flavor Odor	The good characteristic normal flavor and odor; free from objectionable flavor or odor.

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4-BACTERIOLOGICAL LIMITS (cfu/g): Limit's (Max.)

\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	
Total mesophilic aerobes / g	≤ 100.000
T.Coliform / g	< 100
E.Coli / g	<10
Mould / g	≤1.000
Yeasts / g	≤1.000
Listeria Monositogenes / 25 g	Absent
Salmonella / 25 g	Absent
Environmental Listeria program in effect	

Suitable with Turkish Food Codex, Microbiologic Criteria Belong to Turkish Regulation (29.12.2011 Resmi Gazete Sayısı: 28157 (3.mükerrer)) / And Directive 2073/2005/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL / Test procedures must be AOAC or FDA-BAM approved

5.PRODUCION CONTROLS

Metal Detection	Detector to reject test pieces "in-pack" 2,5mm Ferrous, 3.0mm Non-ferrous & 3.0mm Stainless steel	
Temperature Checks	Final Packed product temperature not to be warmer than –15 C°	
Weight Control Checks	No light weights to be packed Contents to conform to NET WEIGHT None < Nominal	

6. NUTRITION FACTS

Nutrition Facts About Servings Per Container for Serving Size 1 cup (140 g)					
Calories	Per serving	g 50			
		% DV*			
Total Fat	0 g	0 %			
Saturated fat	0 g	0 %			
Trans fat	0 g				
Cholesterol	0 mg	0 %			
Sodium	0 mg	0 %			
Total Carbohydrates	13 g	5 %			
Dietary fiber	2 g	7 %			
Total Sugars	11 g				
Incl. Added Sugars	0 g	0 %			
Protein	Less than 1 g				
Vitamin D	0 mcg	0 %			
Calcium, Ca	0.0mg	0 %			
Iron	0.0 mg	0 %			
Potassium	265 mg	6 %			
The % Daily Value (DV) tells you how n contributes to a daily diet. 2,000 calories					

Source: https://fdc.nal.usda.gov/fdc-app.html#/food-details/1331596/nutrients

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7. DECLARATION OF ALLAERGENS

Allergen included in ANNEX IIIa of the directive 2000/13/EG	produc	it in end t due to dients		ent in tory	Possik trace i prod	in end	Allergen is present in: (give details where the allergen is located)
	YES	NO	YES	NO	YES	NO	
Cereals containing gluten		Х		Х		Х	
Crustaceans and products thereof		Х		Х		Х	
Eggs and products thereof		Х		Х		Х	
Fish and products thereof		х		Х		Х	
Peanuts and products thereof		х		Х		Х	
Soybeans and products thereof		Х		Х		х	
Milk and products thereof		Х		Х		Х	
Celery and products thereof		Х		Х		Х	
Mustard and products thereof		Х		Х		Х	
Sesame seeds and products thereof		Х		Х		х	
Sulphur Dioxide (>10 ppm)		Х		Х		х	
Lupin and products thereof		х		х		х	
Molluses and products thereof		х		х		х	
Nutsi.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts and products thereof		х		x		х	

Ref: Directive 2000/13/EEC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 20 March 2000 on approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs

Ref: Türkish Food Codex - Labelling Regulations R.G. 29.12.2011 / R.G. No: 28157

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8. PACKAGING ITEMS AND LABELLING

8.1 PACKAGING ITEMS:

All packaging items to be agreed with customers

ITEMS	PROPERTIES	
Cases	Clean ,rigid cardboard boxes	
Polybag	Clean , blue , polyethylene bags	
Tape	blue, self adhesive tape	
Label	one per case	
Pallet	Standart four way entry: (100x120) or (80x120) cm, clean, free from damage, foreign material and preservatives Correct size for product. Fits pallet Interlocked stowage	
Pallet wrap	All pallets are wrapped	
Weight per case / unit	10 kg,	
Number cases per pallet	for 10 kgs :80 -120 cases, per 1 pallet	

8. 2 LABEL DETAIL:

Name of product : IQF FROZEN PEACH

• Production date : DDMMYY

• Best Before Date : DDMMYY (+2 years after production)

Lot No : (Product Name), B/S/U(Production facility code), 1 digit code (Production year), 3 digit code(day of year), 1 digit code(the truck no. arrived on that day) (When necessary, Processed products may combined for operational convenience prior to installation and a final lot is given. Final lots of raw material is obtained by combining lot numbers. Unlike the raw material batch number, the ordinary given transaction number is used instead of the year code)

• Net weight : 10 Kgs

• **Producer** : MAPEKS A.S

Origin : Turkey

• Imported By : Customer name

9. STORAGE Storage at -18 °C or below

10. DISTRIBUTION Goods should be loaded at -18 °C

11. TERMS OF SERVICE

- Keep cold storage at -18 °C or below
- Don't freeze after thawing.
- +4 °C; one day in erator, -6°C; one week in freezer, -12°C; one month in freezer, -18°C; until best before date in deep freezer.

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12. ALTERNATIVE USE

It is dissolved and ready to use as a raw material with a process suitable for consumption and / or technique. It can be consumed directly by dissolving, or it can be used for raw material / product input in various fields such as pastry, fruit growing, sweet product production

13. CONSUMER GROUP

All consumer groups may eat.

14. Pesticide Analysis

Pesticide values should be suitable according to Turkish Food Codex, Maximum Residue Limits Legislation (No: 2009/62) Regulation EU 752/2014 and US regulations.

15. GMO

Our products are free from GMO (not contain any GMO) according to Turkish regulation on genetically modified organisms to and products and Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

16. HEAVY METAL ANAYSIS

The products are in accordance with Regulation (EC) No 1881/2016.

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