


Product name:	12.5kg RTU Turkish Sultanas Std No9's
Product code:	90.01

Product information:	
Product description:	Processed sultanas are dried seedless grapes of the Vitis Vineferat variety. The sultanas are prepared from clean, sun dried grapes. The sultanas have been coated using sunflower seed oil to keep the product free flowing.
Ingredients declaration (as would appear on the product label):	Sultanas – No 9's Sunflower Oil
Allergen advice:	Produced on a site that handles Products containing Sulphur Dioxide
Product providence claims held:	Please give details below and provide supporting evidence: None
Country of manufacture:	Turkey

Ingredient:	Supplier:	Compound ingredients:	Country of origin
Sultanas No 9's 99.5%	Local Turkish Farmers	Local Turkish Farmers	Turkey
Sunflower Oil 0.5%	Kuckubay	Kuckubay	Turkey

Organoleptic standards:		
Criteria:	Target:	Reject:
Appearance:	Free flowing, lightly oiled, whole berries	Clumped & damaged berries
Colour:	Golden Brown – Light Brown	All very dark brown
Odour:	Typical sweet Sultana	Off odour or musty
Flavour:	A typical natural sweet Sultana flavour	Bitter or old tasting
Texture:	Soft & Juicy	Hard or excessively dry

Product photographic standards:				
				
Physical standards:				
Criteria:	Target:	Specification	Method:	Frequency:
Count – per 100g	201-300	Outside of range	Physical count	Each Batch
Stone / Grit <2mm - tonne	Nil	Max 1	In process and end of line checks	Each batch

Stones >2mm	Nil	Max 1	In process and end of line checks	Each batch
Loose Stalks – 12.5kg	Nil	Max 1	In process and end of line checks	Each batch
Attached Stalks 4-10mm – 12.5kg	Nil	Max 4	In process and end of line checks	Each batch
Attached Stalks >10mm – 12.5kg	Nil	Max 2	In process and end of line checks	Each batch
EVM - Tonne	Nil	Max 1	In process and end of line checks	Each batch
Loose Capstems Per 100g	Nil	Max 2	In process and end of line checks	Each batch
Attached Capstems per 100g	Nil	Max 4	In process and end of line checks	Each batch
Damaged Berries per 100g	Nil	Max 8 berries	In process and end of line checks	Each batch
Shrivalled Berries per 100g	Nil	Max 5 berries	In process and end of line checks	Each batch
Mouldy Berries per 100g	Nil	Max 4 berries	In process and end of line checks	Each batch
Sugared Berries per 100g	Nil	2.0g/100g until April – 4.0g/100 After April		

Chemical standards:					
Criteria:	Target	Reject	Method:	Number of samples:	Frequency:
moisture	16% Max	Out of range	AOAC.972.20	Every hour during production of one lot	Every batch
Oil	0.5%	>0.5%	Soxhlet Method	End of product	Every batch
Ochratoxin A	<10ppb	>10ppb	HPLC Method	Each raw material and end product	Every batch
Total Aflatoxin	<4ppb	>4ppb	HPLC Method	Each raw material and end product	Twice Year

Nutritional standards:			
Criteria:	Typical value (per 100g/ 100ml):	Method:	Frequency:
Energy (kJ)	1364	Analytical	Annually
Energy (kcal)	326	Analytical	Annually
Total Fat (g)	0.46	Analytical	Annually
- Of which saturates (g)	0.058	Analytical	Annually
Sodium (mg)	11	Analytical	Annually
Total Carbohydrates (g)	75.48	Analytical	Annually
– Of which sugars (g)	59.19	Analytical	Annually
Dietary Fibre (g)	3.7	Analytical	Annually
Protein (g)	3.07	Analytical	Annually
Salt (g)	0.0275	Analytical	Annually
Laboratory used for analytical data:	Nutritional Values are taken from the USDA website and calculated according to product moisture content		
Laboratory accreditation?	None		

Microbiological standards:				
Is the product commercially sterile? (If no please give details below)				No
Criteria:	Target:	Reject limit	Method:	Frequency:
Aerobic colony count (cfu per g)	<20.000	>50.000	ISO: 4833	Each Batch
Yeast & Moulds	<20.000	>50.000	BAM ISO21527-2	Each Batch
Coliforms (cfu per g)	<10	>100	ISO: 4832	Each Batch
Enterobacteriaceae (cfu per g)	<10	>100	ISO 21528-2	Each Batch
*E.Coli	<10	>10	TP4133 - UK	Each Batch

*Listeria Species in 25g	N/D		TP4151 - UK	Each Batch
*Salmonella g	Absent in 25g	-	TP4119 - UK	Each Batch
Laboratory used: Internal Lab No Accreditation Pagysa take part in Ring testing a minimum of once a year			*UK Testing Done to verify Supplier results at Micro Search ISO17025	

Heavy Metals				
Criteria:	Target:	Method:	Number of samples:	Frequency:
Arsenic	<0.1mg/kg	AOAC Official Method 999.10	One sample for each crop(1kg)	Annually
Lead	<0.3mg/kg	AOAC Official Method 999.10	One sample for each crop(1kg)	Annually
Mercury	<0.02mg/kg	AOAC Official Method 999.10	One sample for each crop(1kg)	Annually
Copper	<20mg/kg	N/A – Not Routinely tested		
Zinc	<40mg/kg	N/A – Not Routinely tested		
Cadmium	<0.1mg	AOAC Official Method 999.10	One sample for each crop(1kg)	Annually

Agrochemical Standards: - Pesticides					
Criteria:	Target:	reject:	Method:	Number of samples:	Frequency:
Organophosphorus Pesticides	Absent	Present	Multi Spectrum	Approx 400 samples for each New crop	Annually
Organcolorines	Absent	Present		Approx 400 samples for each New crop	Annually

Laser Scanner	Safe Food	Pagysa
Laser Scanner used:	Yes	Yes
Position:	After Sieving	Between X-ray and last aspirator
Laser scanner rejection mechanism type:	Air	Air
Laser Scanner sensitivity:	N/A – Laser scanner no not have a constant sensitivity value like X-rays or Metal detectors	
Laser Scanner check frequency:	At start up: before production and end of production	

X-Ray:	Safe Food	Pagysa
Metal detection used:	Yes	Yes
Position:	After laser scanner	After Laser Scanner
X-ray rejection mechanism type:	Air	Air
X-ray sensitivity:	Glass 3.0mm, SS 1.5mm (sphere) Ceramic 3.0mm	Ferrous 1.2mm Non Ferrous 1.2mm Stainless Steel 2.5mm
X-ray check frequency:	Every 30 mins	Hourly

Free Fall Metal detection:	Safe Food
Metal detection used:	Yes
Position:	After hand selection Belt
Metal detector rejection mechanism type:	air
Metal detector sensitivity:	Ferrous: 0.9mm, Non-Ferrous: 1.0, Stainless steel: 1.5mm
Metal detector check frequency:	Every 30 mins

Carton Box Metal detection:	Safe Food	Pagysa
Metal detection used:	Yes	Yes
Position:	End of line after the box has been sealed	At the end of the line after carton sealing
Metal detector rejection mechanism type:	Air	Reject Arm (air controlled) Alarm bell & flashing lights
Metal detector sensitivity:	Ferrous: 2.5mm Non Ferrous: 3.0mm Stainless Steel:4.0mm	Ferrous 2.5mm Non Ferrous 2.8mm Stainless steel 3.0mm
Metal detector check frequency:	Every 30 mins	Hourly by the QA staff





Sieving:	
Sieving used: (Yes/ No)	Yes – Grading purpose only
Position:	At the beginning of the line after washing
Mesh size:	N/A
Sieve integrity check frequency:	Line start up and end of production
Sieve finds check frequency:	N/A

Filtration:	
Filtration used: (Yes/ No)	No
Position:	N/A
Mesh/ pore size:	N/A
Filter integrity check frequency:	N/A

Packaging information:	Safe Food	Pagysa
Primary packaging type:	Blue polythene pouch	polythene
Primary packaging colour:	Blue	Blue
Primary packaging dimensions:	30 x 50 cm	500 x 500mm
Primary packaging gauge:	45 microns	45 microns minimum
Primary packaging weight:	16g ± 5g	28g
Primary packaging closure method:	Heat Sealed	Folded
Primary packaging supplier name:	Korozo	AGM Plastik
Primary packaging supplier third party accreditation held:	Yes	Yes
Primary packaging suitable for recycling:	yes	Yes
Primary packaging material food grade:	Yes	Yes
Secondary packaging type:	Carton	
Secondary packaging colour:	Brown	White
Secondary packaging dimensions:	150 (H) x 270(W) x 390(L)	270 x 150 x 390mm
Secondary packaging weight:	480g	470g

Secondary packaging closure method:	Blue Tape	Blue Tape
Secondary packaging suitable for recycling:	Yes	Yes
Secondary packaging supplier name:	Mondi Ambalaj / Kutahya Ambalaj	DSA
Secondary packaging supplier third party accreditation held:	BRC Standard for Packaging and Packaging Materials.	
Quantity per unit:	12.5kg	
Declared minimum net weight:	12.5kg	
Average weight:	T1:	N/A
	T2:	N/A

Carton product label information (if applicable)	
Safe Food	Pagysa
White Adhesive label Product Name: Turkish Sultanas Lot No: 350020119-02-1563 = 350020119-Factory Identification code, 02-Area code, 1563- Internal batch code Crop year: TS 3411 Product of Turkey Net Weight: 12.5kg Prod Date: --/--/---- BBE Date: --/--/---- IMPORTED BY: First Grade International Limited Contact: www.fg-int.co.uk	White Adhesive label Product Name: Turkish Sultanas Lot No: 450020720-14-1563 = 350020119-Factory Identification code, 14-Area code, 1563- Internal batch code Crop year: TS 3411 Product of Turkey Net Weight: 12.5kg Prod Date: --/--/---- BBE Date: --/--/---- IMPORTED BY: First Grade International Limited Contact: www.fg-int.co.uk
Label Location:	Short facing side of box

Packaging and labels photographic standards:	
Safe Food	Pagysa
 	 
Chilled product label information (if applicable):	
Label information:	N/A
Label location:	
Frozen product label information (if applicable):	
Label information:	N/A
Label location:	
Preparation instructions as would appear on the product label (if applicable):	
N/A	
Warnings as would appear on the product label (if applicable):	
N/A	
Pallet information:	
Pallet type:	Standard wooden 4 way entry
Units per layer:	10
Layers per pallet:	8
Units per pallet:	80

**Technical Department**

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Pallet closure method:	Shrink Wrap
Label information:	Pallet labels are for the storage facility movement reports and should not be used for traceability purposes

Ambient product storage conditions and shelf-life information (if applicable):	
Storage conditions (unopened):	Ambient - <20°C
Maximum shelf-life (unopened):	12months
Minimum life into customer:	6 months
Storage conditions (once opened):	Storage conditions remain unchanged as long as stored in the original packaging and stored in the recommended conditions.
Shelf-life (once opened):	Shelf life remains unchanged as long as stored in the original packaging and stored in the recommended conditions.
Suitable for freezing:	No
Shelf-life once frozen:	N/A

Chilled product storage conditions and shelf-life information (if applicable):	
Storage conditions (unopened):	N/A
Maximum shelf-life (unopened):	N/A
Minimum life into customer:	N/A
Storage conditions (once opened):	N/A
Shelf-life (once opened):	N/A
Suitable for freezing:	No
Shelf-life once frozen:	N/A

Frozen product storage conditions and shelf-life information (if applicable):	
Storage conditions:	N/A
Maximum shelf-life:	N/A
Defrosted product storage conditions and shelf-life information (if applicable):	
Defrost required before consumption:	N/A
Storage conditions once defrosted:	N/A
Shelf-life once defrosted:	N/A

Meat species information:				
Criteria:	Product free from?	Factory free from?	Production line free form?	Comments:
Beef and products thereof	Yes	Yes	Yes	
Lamb and products thereof	Yes	Yes	Yes	
Pork and products thereof	Yes	Yes	Yes	
Chicken and products thereof	Yes	Yes	Yes	
Horse and products thereof	Yes	Yes	Yes	

Allergen information:				
Criteria:	Product free from?	Factory free from?	Production line free form?	Comments:
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) and products thereof	Yes	Yes	Yes	
Eggs and products thereof	Yes	Yes	Yes	
Fish and products thereof	Yes	Yes	Yes	

Crustaceans and products thereof	Yes	Yes	Yes	
Peanuts and products thereof	Yes	Yes	Yes	
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Macadamia, Queensland) and products thereof.	Yes	Yes	Yes	
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Soya beans and products thereof	Yes	Yes	Yes	
Milk and products thereof (including Lactose)	Yes	Yes	Yes	
Molluscs and products thereof	Yes	Yes	Yes	
Lupin and products thereof	Yes	Yes	Yes	
Celery and products thereof	Yes	Yes	Yes	
Mustard and products thereof	Yes	Yes	Yes	
Sesame seeds and products thereof	Yes	Yes	Yes	
Sulphur dioxide and sulphite (>10ppm)	Yes	No	Yes	Allergen procedure in place

Dietary information:		
Criteria:	Product suitable for?	Comments:
Vegetarians	Yes	If yes please provide supporting evidence: No meat species contained in product
Lacto-ovo vegetarians	Yes	If yes please provide supporting evidence: No meat species contained in product
Vegans	Yes	If yes please provide supporting evidence: No milk or related residues are handled on site
Nut allergy sufferers	Yes	If yes please provide supporting evidence: No nuts/ nut oils or related residues are handled on site
Coeliac	Yes	If yes please provide supporting evidence: No wheat-gluten are handled on site
Halal	Yes	If yes please provide supporting evidence: Halal accredited
Kosher	Yes	If yes please provide supporting evidence: Kosher Accredited
Ionising radiation (irradiation) information:		
Criteria:	Yes/ No?	Comments:
Has the product been, or does the product contain ingredients that have been subjected to ionising radiation?	No	If yes please give details: N/A

Acrylamide information:		
Criteria:	Yes/ No?	Comments:
Is the product tested to monitor levels of acrylamide?	No	If yes please give details below and provide supporting evidence confirming the product meets current EU/ UK regulations on acrylamide residues.
Fumigation information:		
Criteria:	Yes/ No?	Comments:
Has the product been, or does the product contain ingredients that have been subjected to fumigation?	Yes	If yes please give details below: The container is fumigated immediately prior to shipment with Magnesium Phosphide

Palm oil information:		
Criteria:	Yes/ No?	Comments:
Does the product and any of its ingredients contain palm oil and products thereof?	No	If yes give please details below:
If yes do the palm oil and products thereof have RSPO certification?	N/A	If yes give please details below and provide supporting evidence confirming the palm oil and products thereof have RSPO certification:

Heavy metal information:		
Criteria:	Yes/ No?	Comments:
Is the product tested to monitor levels of heavy metals (e.g. Arsenic; Lead; Mercury; Copper; Zinc; Cadmium; etc.)?	Yes	If yes please give details below and provide supporting evidence confirming the product meets current EU/ UK regulations on heavy metal residues.
		Product meets current EU/ UK regulations on heavy metal residues. See Heavy metal standards section for more information.

Genetically modified material information:		
Criteria:	Yes/ No?	Comments:
Is the product and any of its ingredients free from genetically modified material?	Yes	If no please give details:
Is the product or any of its ingredients free from any changes as a result of genetic modification?	Yes	If no please give details:
Is the product and any of its ingredients free from products or ingredients produced from genetically modified material?	Yes	If no please give details:
Is the product or any of its ingredients free from processing aids, additives or flavourings that have been subjected to genetic modification?	Yes	If no please give details:

Is the product or any of its ingredients free from processing aids, additives or flavourings that themselves have been subjected to genetic modification but are declared in the ingredients declaration?	Yes	If no please give details:
If the product is of animal origin or contains ingredients of animal origin, had the animals been fed on feed free from genetically modified materials?	N/A	If no please give details:
Is the product or any of its ingredients free from material made using genetically modified derived enzymes and cultures approved in the UK for food use?	Yes	If no please give details:
Is the product tested to verify the absence of/ free from genetically modified material?	No	

Additional genetically modified material information:
The following materials are at risk of being derived from or containing genetically modified material:
<ul style="list-style-type: none"> Soya flour; Soya milk; Tofu; Soybean curds; Soya grits; Soya fibre; Soya protein isolate; Soya lecithin (E322); Soybean oil; Soy sauce; Black beans; Black bean sauce; Yellow beans; Yellow bean sauce / paste
<ul style="list-style-type: none"> Textured vegetable protein; Hydrolysed vegetable protein
<ul style="list-style-type: none"> Maize flour / maize starch (cornflour); Modified maize starch; Maize starch glycerides; Maize (corn) oil; Maize grits; Corn syrup; Corn syrup solids; Sweetcorn



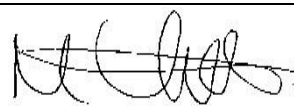
<ul style="list-style-type: none"> Maltodextrin; Glucose syrup; Glucose / dextrose; Fructose; Fructose syrup; Glucose-fructose syrup; Invert sugar syrup; Xanthan gum (E415); Citric acid (E330); Sodium, potassium & calcium citrate (E331, E332, E333); ascorbic acid (E300); Sodium & calcium ascorbate (E301, E302); Fatty acid esters of ascorbic acid (E304); Plain caramel (E150a) / caustic sulphite caramel (E150b) / ammonia caramel (E150c) / sulphite ammonia caramel (E150d); Caramelised sugar syrup; Glutamic acid (E620) / monosodium, monopotassium & monoammonium glutamate (E621, E622, E624) / calcium & magnesium diglutamate (E623, E625) 		
Criteria:	Yes/ No?	Comments:
Does the product and any of its ingredients contain any of the above materials?	No	If yes please give please details and provide supporting evidence confirming the materials have valid-IT accreditation:

Illegal food dyes and non-permitted food colours information:		
<ul style="list-style-type: none"> Chilli powder; Cayene pepper; Crushed dried chillies; Curry powder; Paprika and Turmeric cannot contain the following illegal food dyes: Sudan I – IV; Butter yellow; Metanil yellow; Sudan red b; Sudan red 7b; Orange red g; Rhodamine b; Orange II; Para red; Toluidine red and Sudan Red G 		
<ul style="list-style-type: none"> Spices cannot contain the following non-permitted food colours: Annatto; Bixin and Norbixin 		
Criteria:	Yes/ No?	Comments:
Does the product or any of its ingredients contain chilli powder, chilli mixes; curry powder; paprika and turmeric?	No	If yes please give details below and provide supporting evidence confirming the absence of/ free from illegal dyes and non-permitted food colours with each batch provided:

Agrochemical and veterinary residues information:		
Criteria:	Yes/ No?	Comments:
Is the product tested to monitor levels of agrochemical residues (e.g. pesticides, herbicides, etc.)?	Yes	If yes please give details below and provide supporting evidence confirming the product meets current EU/ UK regulations on agrochemical residues.
Is the product tested to monitor levels of veterinary medicine residues (e.g. antibiotics)?	No	If yes please give details below and provide supporting evidence confirming the product meets current EU/ UK regulations on veterinary medicine residues.

Mycotoxins information:		
Criteria:	Yes/ No?	Comments:
Is the product tested to monitor levels of mycotoxins (e.g. aflatoxins; patulin and ochratoxin)?	Yes	If yes please give details below and provide supporting evidence confirming the product meets current EU/ UK regulations on mycotoxins residues.

Food intolerance data:		
Ingredients:	Product free from?	Comments:
Beef and products their of	Yes	
Pork and products their of	Yes	
Chicken and products their of	Yes	
Mechanically recovered meat	Yes	
Preservatives	Yes	
Antioxidants	Yes	
Colours	Yes	
Flavours	Yes	
Genetically modified materials	Yes	
Yeast	Yes	
Vegetable oil	No	Sunflower Seed Oil
Corn and products their of	Yes	
Maize and products their of	Yes	
Soya and products there of	Yes	
Milk and products their of	Yes	
Nut oil and products their of	Yes	
Peanut oil and products their of	Yes	
Salt and salt replacers	Yes	
Sugar	Yes	
Benzoates	Yes	
Butylated hydroxyanisole	Yes	
Butylated hydroxytoluene	Yes	
Caffeine	Yes	
Caramel	Yes	
Cinnamon	Yes	
Cocoa and products their of	Yes	
Coconut and products their of	Yes	
Coriander	Yes	
Fruit and products their of	No	Sultanas are a fruit
Garlic	Yes	
Gelatine	Yes	
Histamine	Yes	
Hydrolysed vegetable protein	Yes	
Hydrolysed vegetable oil	Yes	
Legumes and pulses	Yes	
Monochloropropanols	Yes	
Monosodium glutamate and products their of	Yes	
Phenylalanine	Yes	
Polyols (including sorbitol)	Yes	
Seed oil	No	Sunflower Seed Oil
Sunflower or cotton seeds	No	Sunflower Seed Oil added for a free flowing product
Chilli powder	Yes	
Cayene pepper	Yes	
Crushed dried chillies	Yes	
Cayenne	Yes	
Curry powder	Yes	
Paprika	Yes	
Turmeric	Yes	

Health and safety information:	
Health hazard:	Not Regarded as a health hazard under current legislation
Fire hazard:	Extinguishing media: Water mist, carbon dioxide, foam or dry powder
Handling precautions:	Good manufacturing hygiene procedure
Spillage:	Contain the spillage and sweep into a suitable container. Use warm water and a degreasing detergent to clean the floor after the spillage has been removed
First aid	Skin exposure: Wash with warm water, seek medical attention if becomes irritated
	Eye contact In case of sensitivity promptly wash eyes with copious amounts of warm water while lifting the eyelid. Continue to rinse for at least 15 mins and seek medical attention if irritation persists.
	Inhalation: No risk – Seek medical attention in the case of any discomfort.
This safety sheet cannot cover all possible situations which the user may experience during processing. Therefore, each aspect of your operation should be examined to determine if, additional precautions may be necessary. All health & Safety information contained in this form should be provided to your employees or customers.	
Warranty statement:	
The supplier warrants that the product, the manufacturing premises and distribution facilities will comply in every respect with the provisions of existing legislation and statutes, of either the United Kingdom or EC origin, and all regulations, statutory instruments, directives, orders, decisions or any other requirements made thereunder, which relate to, or control the nature, substance, quantity, quality, fitness for purpose, packaging, packing, labelling, sale, offering for sale, use, marking, traceability, constitution, importation, exportation, transportation, possession, dealing, make-up or trade description of such goods.	
The supplier is responsible for informing the customer of any proposed changes in the specification (e.g. formulation, manufacturing procedures or packaging materials etc.).	
The supplier is responsible for ensuring that all products, as far as is reasonably possible, are manufactured in accordance with the specification, where there is a deviation that they inform the customer of this in advance of shipping the goods.	
The product shall be manufactured at all times to the best practice reasonably available in the industry, and where this cannot be achieved this should be highlighted to the customer, and in this respect is responsible with keeping up-to- date with all regulations in force in Europe as it relates to the specific product and in general.	
Print name:	Janice Morris
Position:	Technologist
Sign:	
Date:	11/08/2020
Print name:	Andrew Sargent
Position:	Product Manager
Sign:	
Date:	11/08/2020
Print name:	Melanie Jones
Position:	Senior Manager
Sign:	
Date:	11/08/2020