



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 Fragments (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 to legislation)
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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GENERAL MANAGER



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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

Allergen	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Facility
Celery	NO	NO	NO
Cereals containing gluten (ie wheat, rye, barley, oats, spelt, kamut)	NO	NO	NO
Crustaceans	NO	NO	NO
Eggs	NO	NO	NO
Fish	NO	NO	NO
Lupin (ie leguminous plants, lupin flour)	NO	NO	NO
Milk (including lactose) (ie cream, yoghurt, fromage frais, cheese, quark etc)	NO	NO	NO
Molluscs (including squid & octopus)	NO	NO	NO
Mustard	NO	NO	NO
Nuts	NO	NO	NO
Peanuts	NO	NO	NO
Sesame Seeds	NO	NO	NO
Soybean	NO	NO	NO
Sulphur Dioxide SO ₂ and Sulphites at >10mg/Kg or 10mg/L as expressed as SO ₂	NO	NO	NO
GMOs (Genetically Modified Organisms)	NO	NO	NO
Country of Manufacture	Turkey		

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9. NON-GMO DECLARATION

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 pre-packaged 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 DECLARATION

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

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 \emptyset

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