



SPECIFICATIONS OF ORGANIC DRIED MULBERRIES - WHITE

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| Publishing Date | 01/06/2013 |
| Revision No | 17 |
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| Page No | 1 of 4 |

- 1. PRODUCT NAME:** Organic Dried White Mulberry
- 2. INGREDIENTS:** Dried White Mulberry
- 3. DEFINITION:** Dried sweet mulberries are the tree-ripened and sun-dried seedless fruits from the cultivars of *Morus alba Linnaeus*.
- 4. PHYSICAL AND SENSORY SPECIFICATIONS**

TASTE / ODOUR : Characteristic, natural sweet, fruity, no objectionable odors or flavours

COLOR : Light beige

| DEFECTS | TOLERANCE |
|---------------------------|-----------------------|
| Discolored | Max 10% as weight |
| Light Filth | Max 5 berries in 6 kg |
| Heavy Filth | Max 5 berries in 6 kg |
| Insect / Worm Damage | Max 6 berries in 6 kg |
| Living Insects / Mites | None |
| Natural Foreign Materials | Max 3 pieces in 6 kg |
| Other Foreign Materials | None |
| Mineral Stones | Max 1 pieces in 6 kg |
| Moldy | None |

5. CHEMICAL SPECIFICATIONS

| SPECIFICATION | TOLERANCE |
|--|--|
| Fermentation | None |
| Moisture | Max 11 % |
| Sulphure | < 10 mg/kg |
| Pesticides | < RL (Reporting Limit) According to EC Regulation No 834/2007 and 889/2008 and according to USDA organic regulation 7 CFR Part 205 |
| Ochratoxin A | < 2,0 ppb |
| Aflatoxin | B ₁ ; < 2 ppb Sum of B ₁ , B ₂ , G ₁ and G ₂ ; < 4 ppb |
| <i>*This product complies with Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006.</i> | |

6. MICROBIOLOGICAL SPECIFICATIONS

| CRITERIA | LIMITS |
|--------------------|-----------------------------|
| Total Viable Count | Max 10 ⁵ cfu/g |
| <i>E.coli</i> | Max 10 cfu/g |
| <i>Salmonella</i> | Negative (in 25 g) |
| Yeast | Max 10 ⁴ cfu/g |
| Mould | Max 4x10 ⁴ cfu/g |



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| Revision Date | 17.10.2024 |
| Page No | 2 of 4 |

| | |
|---------------------------|---------------------------|
| Coliforms | Max 10 ² cfu/g |
| <i>Bacillus cereus</i> | Max 10 ³ cfu/g |
| <i>Enterobacteriaceae</i> | Max 10 ² cfu/g |

7. PURPOSE OF USE, ALTERNATIVE USE AND SENSITIVE CONSUMER GROUP

PURPOSE OF USE: Dried mulberries are often consumed plain or mixed with other healthy snacks.

ALTERNATIVE USE: Dried mulberries can be added to yoghurt, smoothies, muesli, porridge, baked goods, and sweet and savoury salads

SENSITIVE CONSUMER GROUP: It is suitable for all consumers (babies older than 18 months).

8. PACKAGING

Primary Packaging: Food-grade blue polyethylene bags to protect the product from external elements.

Secondary Packaging: Carton boxes, providing an additional layer of protection during transit and storage.

9. SHELF LIFE AND STORAGE CONDITIONS

Dried Mulberries has 18 months after production date under suitable storage conditions. The storage room must be constructed in a way that prevents damage to the quality of the product, its packaging and labels. Doors, windows and other parts of the storage room must have appropriate equipment to prevent the entry of all kinds of pests. It should be stored 4°C-10°C and dry place. There should be no foreign odor.

10. NUTRITIONAL INFORMATION

| TYPICAL VALUES PER 100G | |
|-------------------------|--------|
| Energy (kcal) | 352.6 |
| Energy (kJ) | 1493.5 |
| Protein (g) | 3.7 |
| Carbohydrates (g) | 85.3 |
| Of which sugars (g) | 71.1 |
| Fiber (g) | 7.1 |
| Fat (g) | 1.2 |
| Of which saturates (g) | 0.49 |
| Sodium (g) | 0.03 |
| Calcium (Ca) (mg/kg) | 2785 |
| Potassium (K) (mg/kg) | 8115 |
| Iron (Fe) (mg/kg) | 54.7 |

**Values may differ according to harvest years.



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| Page No | 3 of 4 |

11. ALLERGEN INFORMATION

Allegens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

| 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 | YES | 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 | YES | YES |
| SOYA BEANS or derivatives | NO | NO | NO | NO | YES | YES |
| MILK (LACTOSE) or its derivatives | NO | NO | NO | NO | YES | YES |
| NUTS , tree nuts: | NO | NO | NO | NO | YES | YES |
| CELERY, including celeriac and its derivatives | NO | NO | NO | NO | YES | YES |
| MUSTARD, referring to all parts of the plant and derivatives thereof | NO | NO | NO | NO | YES | YES |
| SESAME SEEDS or derivatives | NO | NO | NO | NO | YES | YES |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm | NO | NO | NO | NO | YES | YES |
| LUPIN seeds or derivatives | NO | NO | NO | NO | NO | NO |
| GMOs (Genetically Modified Organisms) | | | | x | | |
| Country of Manufacture | Turkey | | | | | |

12. METAL DETECTION

| TEST KITS | DETECTION LIMITS |
|-----------------|------------------|
| Ferrous | 1,5 mm |
| Non Ferrous | 2,0 mm |
| Stainless Steel | 3,0 mm |

13. X-RAY DETECTION

| TEST KITS | DETECTION LIMITS |
|-----------------|------------------|
| Glass Ball | 2 mm Ø |
| Stainless Steel | 1,2 mm Ø |
| Ceramics | 2 mm Ø |