



PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Mulberries - Dried
COMMODITY CODE	0811205900
PRODUCT GRADE & SIZE:	Whole, dried
PACK SIZE:	11.34kg / 12.5kg similar
BRAND NAME:	N/A
PRODUCT DESCRIPTION:	Mulberries (ex. <i>Morus Alba L.</i>) are collected from fruit trees of seedless variety of mulberry and dried.
COUNTRY OF MANUFACTURE:	Turkey
ISSUE DATE:	(001) 28.05.2024

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Mulberries	100	Ingredient	Turkey	GMO Free
Total	100			

INGREDIENT DECLARATION	
Ingredients (Legal name)	Mulberries

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
N/A	-	-	-

ALLERGEN TABLE				
Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN and products thereof	No	No	No	
EGGS or its derivatives	No	No	No	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	No	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS, tree nuts:	No	No	No	
CELERY, including celeriac and its derivatives	No	No	No	
MUSTARD, referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	Yes	Yes	Allergen control procedure is in place.
LUPIN seeds or derivatives	No	No	No	

Document Ref: CH-REC 013 PRS	Issue Date: 31.01.2024	Version No: 014	Prepared by: C. HEATHER	Authorised by: H. GUL	Page: 1 of 4
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	of which starch g	-	Supplier database
Salt	g	<0.0125	Supplier database
Dietary Fibre	g	8.92	Supplier database

N: Nutrient is present in significant quantities but there is no reliable information on amount

PHYSICAL PARAMETERS		
Criteria	Maximum or Range	
	Class I	Class II
Broken Mulberries (% w/w)	10	15
Mulberry Pieces (% w/w)	10	15
Mulberry Pellets (% w/w)	2	4
Insect Damaged Mulberries (% w/w)	1	2
EVM (Plant fragments, leaves etc..) (% w/w)	0.25	0.50

Additional Extrinsic Foreign Bodies: None

ORGANOLEPTIC PROPERTIES	
Appearance	Whole fruit, free-flowing, beige to light brown colour
Texture	Soft, and typical of dried mulberries
Flavour & Aroma	Typical mulberry flavour with no off-flavours or odours

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	10,000 cfu/g Max
Total Mould Count	5,000 cfu/g Max.
Total Yeast Count	5,000 cfu/g Max.
Coliforms	10 cfu/g Max.
<i>E.coli</i>	< 10 cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	6% Max.
Aflatoxin B1	2 ppb Max.
Aflatoxin Total	4 ppb Max.
Ochratoxin A	2 ppb Max.

Additional Chemical Criteria:

SHELF LIFE AND STORAGE CONDITIONS
Shelf life from Production Date: 12 months minimum (under recommended storage conditions)
Shelf life for Opened Product: 1 month (under recommended storage conditions)
Recommended Storage Temperature (°C): Cool, dry, ambient temperature (ideally 5-18°C)
Recommended relative humidity range (%): 65% RH max

Additional Notes
<ul style="list-style-type: none"> In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product and its ingredients have not been produced from GMO sources and do not contain any genetically modified organisms. In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation. In compliance with UK law and EU Regulation (EC) No 1935/2004, (EC) No 2023/2006 & (EU) No 10/2011 packing materials are fit for purpose and where applicable, suitable for contact with food.

Document Ref: CH-REC 013 PRS	Issue Date: 31.01.2024	Version No: 014	Prepared by: C. HEATHER	Authorised by: H. GUL	Page: 3 of 4
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- This product also complies with the following legislation and their amendments: (EC) No 178/2002 (EC) No 852/2004, (EC) No 396/2005, (EU) No 1169/2011, (EC) No 2023/915, directive 2001/95/EC and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Any packaging supplied with the product is for business-to-business use only and must not be disposed of in household waste.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and we accept no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

For and on behalf of our supplier

Version	(001) 28.05.2024		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Hazal Gul	James Weaire	Charlotte Heather
Position	Technical Coordinator	Managing Director	Technical Manager
Date	25.04.2024	28.05.2024	29.04.2024

**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	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
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