



# SPECIFICATIONS OF DRIED TOMATOES

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- 1. PRODUCT NAME:** Dried Tomatoes
- 2. INGREDIENTS:** Dried tomatoes, seasalt
- 3. DEFINITION:** Dried tomatoes are fruits obtained by drying the *Lycopersicum esculentum* Mill of the *Solanaceae* family.
- 4. PHYSICAL AND SENSORY SPECIFICATIONS**

**CLASS** : 1

**TASTE / ODOUR** : Typical, characteristic, no objectionable odors or flavours

**COLOR** : Typical bright red to dark red, specific color of dried tomatoes

DEFECTS	TOLERANCE
Defected Pieces (sunburned, discolored and damaged)	Max 11,0% as weight
Insect Damage	Max 2,0% as weight
Natural Foreign Materials	Max 8 pieces / 10 kg
Other Foreign Materials	None
Mineral Stones	Max 1 pieces / 1000 kg
Filth	Max 3 pieces / 10 kg

## 5. CHEMICAL SPECIFICATIONS

SPECIFICATION	TOLERANCE
Fermentation	None
Moisture	Max 30%
Sulphure	None
Salt	10% - 18%
Ochratoxin A	< 2,0 ppb
Aflatoxin	B <sub>1</sub> ; < 2 ppb Sum of B <sub>1</sub> , B <sub>2</sub> , G <sub>1</sub> and G <sub>2</sub> ; < 4 ppb
*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.	

## 6. MICROBIOLOGICAL SPECIFICATIONS

CRITERIA	LIMITS
Total Viable Count	Max 10 <sup>5</sup> cfu/g
<i>E.coli</i>	Max 10 cfu/g
<i>Salmonella</i>	Negative (in 25 g)
Yeast	Max 10 <sup>4</sup> cfu/g
Mould	Max 10 <sup>4</sup> cfu/g
Coliforms	Max 10 <sup>2</sup> cfu/g
<i>Bacillus cereus</i>	Max 10 <sup>2</sup> cfu/g

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Enterobacteriaceae	Max 10 <sup>2</sup> cfu/g
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7. PURPOSE OF USE, ALTERNATIVE USE AND SENSITIVE CONSUMER GROUP

**PURPOSE OF USE:** Dried tomatoes are often consumed to soups, salads and sandwiches.

**ALTERNATIVE USE:** Dried tomatoes can be added to bakery goods or sauces.

**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 tomatoes have 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)	258
Protein (g)	14.1
Carbohydrates (g)	55.7
Of which sugars (g)	37.6
Fibre (g)	12.3
Fat (g)	2.9
Sodium (mg)	4960
Calcium (Ca) (mg/kg)	110
Potassium (K) (mg/kg)	3430
Iron (Fe) (mg/kg)	9.09

\*\*Values may differ according to harvest years.

11. ALLERGEN INFORMATION

ALLERGEN	YES	NO	WHICH RAW MATERIAL AFFECTED?
Celery		x	

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Cereals Containing Gluten (wheat, rye, barley, oats, etc.)		x	
Crustaceans		x	
Egg		x	
Fish		x	
Lupin		x	
Milk (including lactose), ice cream, yoghurt, cheese, etc.		x	
Molluscs (including squid & octopus)		x	
Mustard		x	
Nuts		x	
Peanuts		x	
Sesame Seeds		x	
Soybean		x	
Sulphur Dioxide SO <sub>2</sub> and Sulphites at > 10mg/kg or 10mg/L as expressed as SO <sub>2</sub>		x	
GMOs (Genetically Modified Organisms)		x	

Country of Manufacture	Turkey
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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

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