

Broccoli - Piece (5-10 mm)

PRODUCT SUMMARY

© EREĞLİ AGROSAN

SENSORY ANALYSIS

TASTE Typical broccoli flavor

ODOR Typical broccoli odor

APPEARENCE Typical piece

COLOR Typical broccoli color

PHYSICAL & CHEMICAL SPECIFICATIONS

INGREDIENTS 100 % Broccoli

MOISTURE (%) ≤ 5

WATER ACTIVITY ≤ 0.5

FOREIGN MATERIAL Trace amount (because of raw material)

PARTICAL SIZE 5mm ≤ X ≤ 10mm

METAL DEDECTOR LIMITS

1,5 mm Fe 2 mm non Fe 2,5 mm SS *May contain dairy product.

MICROBIOLOGICAL SPECIFICATIONS

COLIFORM	≤ 100 cfu/g	(ISO 4832)
YEAST & MOLD	≤ 10000 cfu/g	(ISO 21527-2)
AEROBIC PLATE COUNT	≤ 10000 cfu/g	(ISO 4833-1)



EREĞLİ AGROSAN Doğal Ürünler ve Türevleri Tarım, Üretim ve Ticaret Anonim Şirketi

www.eregliagrosan.com info@eregliagrosan.com Dehydrated piece of broccoli produced by licensedREV[®] dehydration technology.

Produced from dired broccoli.

Contains no additional ingredient.

This product complies with Turkish Food Codex.

Produced in our plant which has **BRC, ISO 22000, ISO 9001, HaLAL, KOSHER** certifications.

PACKAGING AND STORAGE

Shelf Life 24 months when protected from moisture and excessive heat.

Storage Conditions Recommended to store in a cool, dry atmosphere.

Packaging

Enclosed in a 5 kg net weighted in moisture and light barrier packaging under nitrogen gas inside a corrugated box.

LABELING

In compliance with Turkish Food Codex Regulation on Labeling each package includes below given information;

- Product Name
- Ingredients
- Date Of Production, Best Before Date
- Storage Conditionsri
- Batch Number
- Net Weight
- Producer Name and address

HEAD QUARTER

Esentepe Mah. Gazeteciler Sitesi Sağlam Fikir Sk. Kelebek Çıkmazı No: 3/3A 34200, Şişli - İstanbul, Türkiye **T.** +90 212 212 3103

T. +90 324 613 2793 - 94

Öğretmenler Mah.

Sait Polat Bulvarı 51A – Z10

33400, Tarsus - Mersin, Türkiye

FACTORY