



SPECIFICATIONS OF ORGANIC DRIED MULBERRIES - WHITE

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- 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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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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11. MANUFACTURER ALLERGEN INFORMATION

ALLERGEN	YES	NO	WHICH RAW MATERIAL AFFECTED?
Celery		x	
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 ₂ and Sulphites at > 10mg/kg or 10mg/L as expressed as SO ₂		x	
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

Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply. Rectangular Size
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