

Carrot - Piece(5-10 mm)



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SENSORY ANALYSIS

TASTE

Typical carrot flavor

ODOR Typical carrot odor

APPEARENCE Typical piece

COLOR Typical carrot color

PHYSICAL & CHEMICAL SPECIFICATIONS

INGREDIENTS %100 Carrot

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 Not contain more than 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 m, Üretim ve Ticaret Anonim Şirketi

www.eregliagrosan.com info@eregliagrosan.com Dehydrated piece of carrot produced by licensedREV® dehydration technology.

Produced from dried carrot.

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

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FACTORY

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