

	<b>BARBECUE MIX SPECIFICATION</b>	Document number	SU.KG-25
		Release date	01.07.2024
		Revision Number	00
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	<b>Last reviewed date</b>		15.01.2026

1.Product information	Definition
Product Description	Flavorful mixture of dried vegetables and spices.
Ingredient	Dried garlic (granule), Smoked pepper powder, Dried onion (granule), Red pepper flakes, Salt, Coriander (powder), <b>MUSTARD</b> (powder), Black pepper (powder), Brown sugar.
Origin	Vegetable origin
Consumption Method	It is suitable for consumption and use by individuals aged 2 year and older.
Intended Use	This is the final product and is suitable for direct consumption and use.

2. Physical and Chemical Properties		
Properties	Limits (%)	Methods
Foreign Material	0	Internal Instruction
Appearance - Colour - Odour and Taste	Its appearance is in powder form and it has a unique color, odor and taste.	Internal Instruction
Moisture, (Maximum)	15	Internal Instruction
<i>The above specifications and limits have been determined in reference to the Turkish Food Codex Regulation on Spice Legislation.</i>		

3. Microbiological Properties					
Microorganisms	Sample Plan		Limits		Methods
	n	M	m	M	
<i>Coagulase-positive staphylococcus</i>	5	2	10 <sup>3</sup>	10 <sup>4</sup>	EN/ISO 6888-1 or 2
<i>B. cereus</i>	5	2	10 <sup>3</sup>	10 <sup>4</sup>	EN/ISO 7932
<i>Salmonella</i>	5	0	0/25 g-mL		EN/ISO 6579
n = number of units comprising the sample; c = number of sample units giving values between m and M.					
<i>It has been prepared according to the Turkish Food Codex Microbiological Criteria Regulation and the European Union (EC) No 2073/2005 legislation for food products</i>					

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#### 4. Certain contaminants, Heavy Metal and Pesticide

Name / Parameters	Value		Method / Reference Method
Heavy metals	Regulation limits		Accredited method
Aflatoxin	B <sub>1</sub>	(Sum of B <sub>1</sub> , B <sub>2</sub> , G <sub>1</sub> and G <sub>2</sub> )	Accredited method
	5,0 (µg/kg)	10,0 (µg/kg)	
Ochratoxin A	15 (µg/kg)		Accredited method
Pesticides	Regulation limits		Accredited method

*The limits specified in the Turkish Food Codex Regulation on Maximum Residue Limits of Pesticides and the Turkish Food Codex Contaminants Regulation. AB Pesticide Maximum Residue Limits-EC No: 839/2008 / AB Heavy Metal LexUriServ-EC No 2023/915*

#### 5. GMO Information

Our company does not knowingly supply, use or handle any genetically modified ingredients or derivatives. Most of the products we handle are not implicated with regard to GMO's, and we take great care in sourcing ingredients to ensure that we maintain our GM free status.

*It complies with the Regulation on Genetically Modified Organisms and Their Products and the EU (EC) No 1829/2003 Genetically modified food and feed legislation criteria.*

#### 6. Allergen Information

This product contains **MUSTARD**.

#### 7. Information about radiation

This product is not irradiated or does not contain irradiated ingredients.

#### 8. Origin Information

The spice mix originates from Turkey.

#### 9. Storage Conditions and Package Information

Storage conditions	It should be stored in a cool and dry environment away from sunlight
Packaging Type	Kraft, PP sack, LDPE packaging, PET Bottle
Shelf Life	Two years, the product has to be kept away from sunlight in a cool and dry environment

#### 10. Record Retain Time

The retention period of records related to this product in our business is 3 years. If you have a situation where you can give the product a shelf life that exceeds this, please let us know.

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<b>11. Legislation</b>
Our products are produced in accordance with Turkish Food Codex and European Union regulations. If you have limits other than these, it must be reported to our firm.

<b>12. Limits of Foreign-body detection equipment</b>
<p>As a foreign matter detection method in our factory; The products are passed through the metal detector.</p> <p><i>Sensitivity of test kits of our metal detector device:</i></p> <p>0,80 mm Fe 0,80 mm NonFe 1,2 mm SS</p>

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