

GRAPE LEAVES for dolma stuffing
Product Specification

PHYSICAL PROPERTIES	STANDART QUALITY
Color	Green
Type	Fresh / Typ
Taste	Typical
Foreign material	Accordingly to EG1666/1999 tolerances
Foreign plant material	0,03%
Mineral impurities	0,02%
Processing	Product is not processed. Only preliminary cleaning and salt-water keeping performed.

CHEMICAL PROPERTIES	MAX
Ochratoxin	within EC1881/2006
Aflatoxin B1	within EC1881/2006
Pesticide Residues	Accordinfly to EC86/362, EC396/2005, EC149/2008
Live insects	Not found

MICROBIOLOGICAL PROPERTIES	MAX
Mould	<10000 KBE/g (cfu/gr)
Yeast	<10000 KBE/g (cfu/gr)
Coliforms	Neg in 50 gr
Salmonella	Neg in 50 gr

HEAVY METALS	Max levels
Cadmium	within EC1881/2006
Mercury	within EC1881/2006
Arsenic	within EC1881/2006

Nutrition Values	Per 100 g
Calories (Energy) (Kcal)	67
Protein (g)	5.6
Total Carbohydrate (g)	17,3
Total Fat (g)	2.1
Saturated fat (g)	0,3

Trans fat (g)	0,0
Cholesterol (mg)	0
Total Dietary Fiber (g)	11
Sugars (g)	6,3
Vitamin A	5%
Vitamin C	19%
Vitamin B6	20%

Packing	Drum per from 12,5 kg to 250 kg All materials used with regards to the products are Food Grade and adequate including the products packaging
Non Gmo	The product do not contain genetically modified organisms

Storage	+10 till +16° C
Self-Life	12 months (when kept in recommended temp)

