

	KADAYIF FINAL PRODUCT SPECIFICATIONS (PRODUCT DESCRIPTIONS)	DOK. NO	ÜT-KAL-03.3
		REV. NO	00
	KADAYIF	Publication Date	01.10.2024
		Revision Date	00

Product Name	Kadayif
Manufacturing Company	ARMA GRUP GIDA SAN. VE TİC. A.Ş.
Made in	Türkiye
Product Category	Dry Foods
Self Life	1 year
Production Permit And Date	TR-34-K-053948 / 15.08.2013
GDO	It does not contain GMOs.
Target Costumer	Consumer group over 3 years old
Intended Use	Consumer group over 3 years old
Alternative Use	There is no known alternative use.
Contents	Wheat flour (gluten), Water, Salt
Allergen Content	It is indicated in bold letters in the contents section. It may contain traces of peanuts and walnuts .
Sensetive Customer Group	Consumers who are sensitive to gluten should not consume it.
Usage Suggestion	You can use Çıtır kadayif in Dubai Chocolate and/or various desserts. You can store the leftover crispy kadayif in the refrigerator.
Storage Conditions	It should be stored in a cool and dry place.
Warning Information	The stated shelf life is valid as long as the original packaging is not opened and stored under appropriate storage conditions.
Reference	-". T.G.K. Microbiological Criteria Communiqué - T.G.K. Food Additives Regulation - T.G.K Food Labeling and Consumers Information Regulation" - T.G.K. Regulation on Substances and Materials in Contact with Food - T.G.K. Communiqué on Plastic Substances and Materials in Contact
Distribution Terms	It should be delivered in its own packaging, in double box protection, in cool, dry, clean and suitably designed vehicles.

LAST PRODUCT SPECIFICATION			
PHYSICAL / SENSORY FEATURES	PARAMETER	NORMAL VALUE	METHOD USED
	Color-Appearance	Unique appearance and color	Organoleptic
	Smell	In its unique scent	Organoleptic
	Structure	In its unique structure	Organoleptic
	Grammage	500 g - Various grammages	Weighing - Calibrated Scale
CHEMICAL FEATURES	ENERGY AND NUTRITION FACTS		At 100g
	Energy (kJ/Kcal)		1211 / 289
	Total Carbohydrate(g)		60,00
	Sugars (g)		1,44
	Protein (g)		8,95
	Total Fat (g)		1,19
	Saturated Fat (g)		0,27
	Lif / Fiber / Faser (g)		1,43
	Salt (g)		0,08
MICRO - BIOLOGICAL FEATURES	PARAMETER	NORMAL VALUE	METHOD USED
	Mold and Yeast (cfu/g ^r)	1000	Turkish Food Codex Microbiological Criteria Communiqué
	Coagulase positive staphylococci (cfu/g)	1000	Turkish Food Codex Microbiological Criteria Communiqué
	Salmonella spp. (at 25g)	should not exist	Turkish Food Codex Microbiological Criteria Communiqué
	Coliform	should not exist	Turkish Food Codex Microbiological Criteria Communiqué
	Listeria monocytogenes(at 25g)	should not exist	Turkish Food Codex Microbiological Criteria Communiqué