

	TORTILLA PRODUCT SPECIFICATION	Document No	HHB-HACCP 003/03
		Release Date	02.11.2020
		Revision No	1
		Revision Date	17.12.2021
		Page No	1 / 4

PRODUCT DESCRIPTION

Product Group:	Bakery Products Group
Commercial Name of the Product:	HHB Tortilla's 15cm – 20cm – 25cm - 30cm - 33cm

MANUFACTURER INFORMATION

Manufacturer Name:	HHB GIDA SAN. VE TİC. LTD. ŞTİ.
Manufacturer Address:	ORGANİZE SANAYİ BÖLGESİ MAH. MUSTAFA KEMAL BULVARI NO:3 PANCAR OSB TORBALI / İZMİR
Business Registration Number:	TR-41-K-029115
Quality Management System Certificates:	ISO 9001 – ISO 22000 – ISO 14001 – ISO 45001
Halal, Kosher and Other Special Documents:	Helal

PRODUCT INFORMATION



Physical Description of the Product:	Ready to Consume
Process Stages of the Product:	Dough preparation, kneading, conditioning, pressing, cooking, cooling, stacking, packaging, closing, passing through metal detector, coding, packing, shipping to warehouse
Product Contents:	Wheat flour (gluten) , water, vegetable oil (Variable amounts of palm, sunflower), stabilizer (E 422 - E 471 - E 412), salt, baking powder (E 450 - E 500), sugar, acidity regulator (E 296 - E330), preservatives (E 282 - E 202)
Origin:	Türkiye
Legal Basis for the Product:	Turkish Food Codex Regulation on Microbiological Criteria Turkish Food Codex Contaminants Regulation Turkish Food Codex Regulation on Food Labeling and Consumer Information Turkish Food Codex Regulation on Substances and Materials in Contact with Food Regulation on Determination of Net Quantity of Ready-Packed Products on the Basis of Weight and Volume Turkish Food Codex - Regulation on Food Additives Turkish Food Codex Regulation on Specifications of Food Additives

DISTRIBUTION/ STORAGE AND SHELF LIFE

Storage and Shipping Conditions:	<input type="checkbox"/> -18 °C <input type="checkbox"/> +4 °C <input checked="" type="checkbox"/> Ambient temperature
Primary shelf life (in original packaging, under defined storage conditions)	6 months in closed packaging in a cool and dry place.
Type of Distribution	Shipments are made by trucks and containers on heat-treated wooden pallets in accordance with ISPM 15 standard. Distribution is made by uncooled vehicles.
Secondary Shelf Life for Frozen Products (in original packaging, at +4 °C)	-
Open Package Shelf Life (in closed container, at +4 °C)	7 days

ALLERGEN DECLARATION

	In The Product Formula	At the Same Production Line	At the Same Facility
Cereals containing gluten	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Crustaceans and their products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and egg products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

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	TORTILLA PRODUCT SPECIFICATION	Document No	HHB-HACCP 003/03
		Release Date	02.11.2020
		Revision No	1
		Revision Date	17.12.2021
		Page No	2 / 4

Fish and fish products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Peanuts and peanut products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soybeans and soybean products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and dairy products (including lactose)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Nuts	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and celery products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and mustard products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesame seeds and sesame seed products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulfur dioxide and sulfites (SO2 concentration greater than 10 mg/kg or 10 mg/L)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupine and lupine products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and their products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

FINAL PRODUCT PROPERTIES

PHYSICAL PARAMETERS

Control Parameters	Limits
Taste	Must be unique
Fragrance	Must be unique
Color	Must be unique
Aroma	Must be unique
Foreign Matter	Should Not Contain
Humidity (km, %)	Max : % 30
Diameter: 15cm / 20cm / 25cm / 30cm / 33cm	Min: Max: 15cm: 14cm – 16cm 20cm: 19cm – 21cm 25cm: 24cm – 26cm 30cm: 29cm – 31cm 33cm: 32cm – 34cm

CHEMICAL PARAMETERS

Control Parameters	Limits
pH (Final Product):	5,20 – 5,30
Sorbic acid—sorbates (E202):	2000 mg/kg
Propionic acid—propionates (E282):	2000 mg/kg
Other product-specific parameters:	

MICROBIOLOGICAL PARAMETERS

Control Parameters:	Limits	Test Metod
Yeast and Mold:	10 ² - 10 ³ cfu-g/ml	ISO 7698
Rope spore:	4,5x10 ³ - 1,1 x10 ⁴ cfu-g/ml	Most probable number method
Other Parameters of the Product According to the Microbiological Criteria Regulation:	-	

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Aslihan Çabuk

Harun Sengil

	TORTILLA PRODUCT SPECIFICATION	Document No	HHB-HACCP 003/03
		Release Date	02.11.2020
		Revision No	1
		Revision Date	17.12.2021
		Page No	3 / 4

CONTAMINATION MAXIMUM LIMITS	
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Control Parameters:	Limits	Test Metod
Aflatoxin B1:	<2,0 µg/kg	
Aflatoxin B1+B2+G1+G2:	<4,0 µg/kg	
Deoxynivalenol (DON) :	<500 µg/kg	
Zearalenone (ZON):	<50 µg/kg	
Ochratoxin A:	<3,0 µg/kg	
Other Parameters of the Product According to the Contaminants Regulation:	-	

PROCESS INFORMATION	
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
Heat treatment parameters (temperature – time)	Heat treatment: 180 - 220 °C
Explain other process steps to reduce the microbiological load	Use of preservatives, heat treatment (cooking)
Metal detector sensitivity limits	Ferrous : 2,0 mm / Non Ferrous : 2,0 mm / Stainless stell : 3,5 mm
Explain the other process steps to prevent foreign matter:	Stacking, visual inspection at packaging stage, use of metal detectors

NUTRITIONAL VALUES	
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Data Source:	<input type="checkbox"/> Laboratory analysis (date of analysis: product in analysis) <input checked="" type="checkbox"/> Theoretical Calculation	
	100 g'da	
Energy	297 Kcal	1242 Kjoules
Carbohydrate	57,5 g	
-- Sugar	2,6 g	
Protein	7,1 g	
Total Fat	5,1 g	
-- Saturated fat	2,9 g	
-- Unsaturated fat	-	
Fiber	3,4 g	
Salt	1,7 g	

PACKING INFORMATION	
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Unit Package Net Weight:	HHB Tortilla's 15 cm - 300g (10 pcs / pack)
	HHB Tortilla's 20 cm - 450g (10 pcs / pack)
	HHB Tortilla's 25 cm - 650g (10 pcs / pack)
	HHB Tortilla's 30 cm - 800g (10 pcs / pack)
	HHB Tortilla's 33 cm - 1000g (10 pcs / pack)
	HHB Tortilla's 30 cm - 1620g (18 pcs / pack)
Unit Packing Quantity:	1 pack
Quantity in Box:	HHB Tortilla's 15 cm - 300g (10 pcs / pack): 30 packs/box HHB Tortilla's 20 cm - 450g (10 pcs / pack) : 18 packs/box HHB Tortilla's 25 cm - 650g (10 pcs / pack) : 12 packs/box HHB Tortilla's 30 cm - 800g (10 pcs / pack) : 12 packs/box HHB Tortilla's 33 cm - 1000g (10 pcs / pack) : 10 packs/box HHB Tortilla's 30 cm - 1620g (18 pcs / pack) : 8 packs/box
Unit Packing Material:	PET + PE

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	TORTILLA PRODUCT SPECIFICATION	Document No	HHB-HACCP 003/03
		Release Date	02.11.2020
		Revision No	1
		Revision Date	17.12.2021
		Page No	4 / 4

Box Material:	Cardboard
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LABELING	
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Lot Coding Method:	PN/LOT: 27111232 TETT/BBD: 27.05.2024 Lot Coding Explanation: PN/LOT: Date of manufacture and Lot number (day of the month/day of the week/month/year/production line) TETT/BBD: Best Before Date (day/month/year)
Inner Label Information:	Name of the product, ingredients, net amount of the product, expiry date, batch number, storage condition, nutritional values, manufacturer's name and address, business registration number, country of origin.
Usage Information:	It is served by heating.
Intended Use:	Direct Use
Warnings:	Allergen warning: "Contains wheat gluten"
Outer Label Information:	Name of the product, quantity per box

OTHER INFORMATION AND COMMITMENTS			
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	Yes	No	If the answer is "No" Explanation
GDO free	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Does not contain MSG and other flavor enhancers	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Not radiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
No fumigation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Does not contain artificial coloring	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
No artificial flavoring	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Does not contain trans fat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
No preservatives *	<input type="checkbox"/>	<input checked="" type="checkbox"/>	It is included in the product content to prevent deterioration in a short time.
BHA and BHT free	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Free of heavy metals*	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Contains no pesticide residue*	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Suitable for halal consumption	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Suitable for vegetarian diet	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Suitable for vegan diet	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Suitable for celiac diet	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contains gluten.

*Does not include above the limits allowed in the legal bases to which the product is subject.

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Aslihan Çabuk

Harun Şenگل