



KAVRULDUK

SİRIUS EXPORT



Welcome to SİRİUS Export

SİRİUS Export is a leading enterprise in TÜRKİYE's agricultural sector, specializing in the procurement, processing, and export of premium agricultural products. Our business is rooted in a strong commitment to quality and sustainability, as we work closely with local farmers across the country to source the finest nuts, dried fruits, fruits and vegetables, dates, saffron, medicinal plants, and other high-demand produce.

At SİRİUS Export, we follow rigorous international standards for quality control, ensuring that every product is meticulously tested, sorted, and packaged to meet the diverse needs of global markets. By leveraging state-of-the-art technology and adhering to best practices in quality management, we deliver products that stand out for their freshness, flavor, and authenticity.

With a growing network of export channels, we proudly supply top-grade agricultural products to a wide array of international markets. Our expertise in both sourcing and logistics, combined with our unwavering commitment to customer satisfaction, makes SİRİUS Export a trusted partner for businesses worldwide.

1. Ahmad Aghaei (Long) Pistachio Technical Specifications

No.	Characteristics	Unit	Measurement Limit	
			Raw Pistachio	Roasted Pistachio
1	Taste and Smell	-	Natural	
2	Impurity	-	Negative	Negative
3	The Effect of Mold	-	Negative	Negative
4	Insect Damage	-	Negative	Negative
5	Foreign Material	-	Negative	Negative
6	Kernel without Shell	Weight percentage	Max 2	
7	Kernel Content	Weight percentage	Min 54	
8	Salt	Weight percentage	-	Max 2
9	Moisture	Weight percentage	Max 5	Max 3
10	Closed Shell	Unit percentage	Max 2	Max 1
11	Blank	Weight percentage	Negative	Negative
12	Pistachios with Soft Skin (First Skin)	Unit percentage	Max 0.2	Max 0.2
13	Bad Color	Unit percentage	Max 0.8	Max 0.5
14	Bad Shape and End Open	Unit percentage	Max 1	Max 1
15	Open Less than 2mm	Unit percentage	Max 3.5	Max 5
16	Mixed Type	Unit percentage	Max 1	Max 1
17	Mixed Size	Weight percentage	Max 1.2	Max 1.2
18	Burnt Taste	Unit percentage	-	Max 1
19	The Peroxide Value of the Extractive Oil	milliequivalent grams per kilogram	Max 1	



Microbiology of Ahmad Aghaei (Long) Pistachio		
No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10 ⁵ for raw pistachio
		10 ⁴ for roasted pistachio
2	Coliforms	10 ² for raw pistachio
		10 for roasted pistachio
3	Mold	10 ³ for raw pistachio
		10 ² for roasted pistachio
4	Escherichia coli	Negative
5	Salmonella	Negative

Maximum tolerated level of Aflatoxin (µg/kg)				
No.	Product Name	Aflatoxins		
		B1	Total B1+B2+G1+G2	M1
1	Ahmad Aghaei (Long) Pistachio	8	10	-







Ahmad Aghaei 26-28





2. Akbari (Long) Pistachio Technical Specifications

No.	Characteristics	Unit	Measurement Limit	
			Raw Pistachio	Roasted Pistachio
1	Taste and Smell	-	Natural	
2	Impurity	-	Negative	Negative
3	The Effect of Mold	-	Negative	Negative
4	Insect Damage	-	Negative	Negative
5	Foreign Material	-	Negative	Negative
6	Kernel without Shell	Weight percentage	Max 2	
7	Kernel Content	Weight percentage	Min 54	
8	Salt	Weight percentage	-	Max 2
9	Moisture	Weight percentage	Max 5	Max 3
10	Closed Shell	Unit percentage	Max 2	Max 1
11	Blank	Weight percentage	Negative	Negative
12	Pistachios with Soft Skin (First Skin)	Unit percentage	Max 0.2	Max 0.2
13	Bad Color	Unit percentage	Max 0.8	Max 0.5
14	Bad Shape and End Open	Unit percentage	Max 1	Max 1
15	Open Less than 2mm	Unit percentage	Max 3.5	Max 5
16	Mixed Type	Unit percentage	Max 1	Max 1
17	Mixed Size	Weight percentage	Max 1.2	Max 1.2
18	Burnt Taste	Unit percentage	-	Max 1
19	The Peroxide Value of the Extractive Oil	milliequivalent grams per kilogram	Max 1	



Microbiology of Akbari (Long) Pistachio		
No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10 ⁵ for raw pistachio
		10 ⁴ for roasted pistachio
2	Coliforms	10 ² for raw pistachio
		10 for roasted pistachio
3	Mold	10 ³ for raw pistachio
		10 ² for roasted pistachio
4	Escherichia coli	Negative
5	Salmonella	Negative

Maximum tolerated level of Aflatoxin (µg/kg)				
No.	Product Name	Aflatoxins		
		B1	Total B1+B2+G1+G2	M1
1	Akbari (Long) Pistachio	8	10	-



Akbari (Long)



Akbari (Long)



Akbari (Long)
Pistachio 22-24



Akbari (Long)





3. Fandoghi (Round) Pistachio Technical Specifications

No.	Characteristics	Unit	Measurement Limit	
			Raw Pistachio	Roasted Pistachio
1	Taste and Smell	-	Natural	
2	Impurity	-	Negative	Negative
3	The Effect of Mold	-	Negative	Negative
4	Insect Damage	-	Negative	Negative
5	Foreign Material	-	Negative	Negative
6	Kernel without Shell	Weight percentage	Max 2	
7	Kernel Content	Weight percentage	Min 54	
8	Salt	Weight percentage	-	Max 2
9	Moisture	Weight percentage	Max 5	Max 3
10	Closed Shell	Unit percentage	Max 2	Max 1
11	Blank	Weight percentage	Negative	Negative
12	Pistachios with Soft Skin (First Skin)	Unit percentage	Max 0.2	Max 0.2
13	Bad Color	Unit percentage	Max 0.8	Max 0.5
14	Bad Shape and End Open	Unit percentage	Max 1	Max 1
15	Open Less than 2mm	Unit percentage	Max 3.5	Max 5
16	Mixed Type	Unit percentage	Max 1	Max 1
17	Mixed Size	Weight percentage	Max 1.2	Max 1.2
18	Burnt Taste	Unit percentage	-	Max 1
19	The Peroxide Value of the Extractive Oil	milliequivalent grams per kilogram	Max 1	

Microbiology of Fandoghi (Round) Pistachio		
No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10 ⁵ for raw pistachio
		10 ⁴ for roasted pistachio
2	Coliforms	10 ² for raw pistachio
		10 for roasted pistachio
3	Mold	10 ³ for raw pistachio
		10 ² for roasted pistachio
4	Escherichia coli	Negative
5	Salmonella	Negative

Maximum tolerated level of Aflatoxin (µg/kg)				
No.	Product Name	Aflatoxins		
		B1	Total B1+B2+G1+G2	M1
1	Fandoghi (Round) Pistachio	8	10	-



Fandoghi (Round)



Fandoghi (Round)



Fandoghi (Round)
Pistachio 30-32

Fandoghi (Round)





4. Kale Ghouchi (Jumbo) Pistachio Technical Specifications

No.	Characteristics	Unit	Measurement Limit	
			Raw Pistachio	Roasted Pistachio
1	Taste and Smell	-	Natural	
2	Impurity	-	Negative	Negative
3	The Effect of Mold	-	Negative	Negative
4	Insect Damage	-	Negative	Negative
5	Foreign Material	-	Negative	Negative
6	Kernel without Shell	Weight percentage	Max 2	
7	Kernel Content	Weight percentage	Min 54	
8	Salt	Weight percentage	-	Max 2
9	Moisture	Weight percentage	Max 5	Max 3
10	Closed Shell	Unit percentage	Max 2	Max 1
11	Blank	Weight percentage	Negative	Negative
12	Pistachios with Soft Skin (First Skin)	Unit percentage	Max 0.2	Max 0.2
13	Bad Color	Unit percentage	Max 0.8	Max 0.5
14	Bad Shape and End Open	Unit percentage	Max 1	Max 1
15	Open Less than 2mm	Unit percentage	Max 3.5	Max 5
16	Mixed Type	Unit percentage	Max 1	Max 1
17	Mixed Size	Weight percentage	Max 1.2	Max 1.2
18	Burnt Taste	Unit percentage	-	Max 1
19	The Peroxide Value of the Extractive Oil	milliequivalent grams per kilogram	Max 1	



Microbiology of Kale Ghouchi (Jumbo) Pistachio		
No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10 ⁵ for raw pistachio
		10 ⁴ for roasted pistachio
2	Coliforms	10 ² for raw pistachio
		10 for roasted pistachio
3	Mold	10 ³ for raw pistachio
		10 ² for roasted pistachio
4	Escherichia coli	Negative
5	Salmonella	Negative

Maximum tolerated level of Aflatoxin (µg/kg)				
No.	Product Name	Aflatoxins		
		B1	Total B1+B2+G1+G2	M1
1	Kale Ghouchi (Jumbo) Pistachio	8	10	-



Kale Ghouchi (Jumbo)



Kale Ghouchi (Jumbo)



Kale Ghouchi (Jumbo)



Kale Ghouchi (Jumbo)
Pistachio 24-26



Kale Ghouchi (Jumbo)



5. Sultana Raisin Technical Specifications

No.	Characteristics	Unit	Measurement Limit
1	Taste and Smell	-	Natural
2	Impurity	-	Negative
3	The Effect of Mold	-	Negative
4	Insect Damage	-	Negative
5	Foreign Material	-	Negative
6	Pest Infestation	-	Negative
7	The Remaining Amount of Sulfur Dioxide in Terms of SO ₂	Weight percentage	Max 0.1
8	Moisture	Weight percentage	Max 12
9	Unripe Raisins	Weight percentage	Max 1
10	Damaged Raisin	Weight percentage	Max 1
11	Sugared Raisin	Weight percentage	Max 0.5
12	Capstems Attached	Unit percentage	Max 1
13	Capstems Free	-	Negative
14	Mixed Type	Unit percentage	Max 1
15	Size Uniformity Test: Weigh 200 grams of the sample and count the number of seeds in it, divide the total weight of the test sample (200 grams) by the total number of Sultana raisins in 200 grams, to get the average weight of the seeds. Get Sultana raisins. Then, separate and weigh 5 of the smallest and 5 of the largest Sultana raisins in 200 grams of the sample. Divide the resulting weights in each case by 5 to determine the average weight of the largest and smallest Sultana raisins. Then compare the average weight of the smallest and largest cubes with the average weight of the cubes in 200 grams. If the difference between the average weight of the largest and smallest kernels and the average weight of the kernels is less than 0.3, the Sultana raisin is uniform and uniform, otherwise the Sultana raisin is non-uniform.		



Microbiology of Sultana Raisin		
No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10 ⁴
2	Coliforms	10 ²
3	Mold	5*10 ²
4	Yeast	5*10 ²
5	Escherichia coli	Negative

Maximum tolerated level of Aflatoxin (µg/kg)				
No.	Product Name	Aflatoxins		
		B1	Total B1+B2+G1+G2	M1
1	Sultana Raisin	8	10	-















6. Green Raisins (Kashmari) Technical Specifications

No.	Characteristics	Unit	Measurement Limit
1	Taste and Smell	-	Natural
2	Impurity	-	Negative
3	The Effect of Mold	-	Negative
4	Insect Damage	-	Negative
5	Foreign Material	-	Negative
6	Pest Infestation	-	Negative
7	The Remaining Amount of Sulfur Dioxide in Terms of SO ₂	Weight percentage	Max 0.1
8	Moisture	Weight percentage	Max 12
9	Unripe Raisins	Weight percentage	Max 1
10	Damaged Raisin	Weight percentage	Max 1
11	Sugared Raisin	Weight percentage	Max 0.5
12	Capstems Attached	Unit percentage	Max 1
13	Capstems Free	-	Negative
14	Mixed Type	Unit percentage	Max 1
15	Size Uniformity Test: Weigh 200 grams of the sample and count the number of seeds in it, divide the total weight of the test sample (200 grams) by the total number of green raisins in 200 grams, to get the average weight of the seeds. Get green raisins. Then, separate and weigh 5 of the smallest and 5 of the largest green raisins in 200 grams of the sample. Divide the resulting weights in each case by 5 to determine the average weight of the largest and smallest green raisins. Then compare the average weight of the smallest and largest cubes with the average weight of the cubes in 200 grams. If the difference between the average weight of the largest and smallest kernels and the average weight of the kernels is less than 0.3, the green raisin is uniform and uniform, otherwise the green raisin is non-uniform.		

Microbiology of Green Raisins (Kashmari)		
No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10 ⁴
2	Coliforms	10 ²
3	Mold	5*10 ²
4	Yeast	5*10 ²
5	Escherichia coli	Negative

Maximum tolerated level of Aflatoxin (µg/kg)				
No.	Product Name	Aflatoxins		
		B1	Total B1+B2+G1+G2	M1
1	Green Raisins (Kashmari)	8	10	-









7. Golden Long Raisins (Kashmari) Technical Specifications

No.	Characteristics	Unit	Measurement Limit
1	Taste and Smell	-	Natural
2	Impurity	-	Negative
3	The Effect of Mold	-	Negative
4	Insect Damage	-	Negative
5	Foreign Material	-	Negative
6	Pest Infestation	-	Negative
7	The Remaining Amount of Sulfur Dioxide in Terms of SO ₂	Weight percentage	Max 0.1
8	Moisture	Weight percentage	Max 12
9	Unripe Raisins	Weight percentage	Max 1
10	Damaged Raisin	Weight percentage	Max 1
11	Sugared Raisin	Weight percentage	Max 0.5
12	Capstems Attached	Unit percentage	Max 1
13	Capstems Free	-	Negative
14	Mixed Type	Unit percentage	Max 1
15	Size Uniformity Test: Weigh 200 grams of the sample and count the number of seeds in it, divide the total weight of the test sample (200 grams) by the total number of Golden Long Raisins in 200 grams, to get the average weight of the seeds. Get Golden Long Raisins . Then, separate and weigh 5 of the smallest and 5 of the largest Golden Long Raisins in 200 grams of the sample. Divide the resulting weights in each case by 5 to determine the average weight of the largest and smallest Golden Long Raisins . Then compare the average weight of the smallest and largest cubes with the average weight of the cubes in 200 grams. If the difference between the average weight of the largest and smallest kernels and the average weight of the kernels is less than 0.3, the Golden Long Raisins is uniform and uniform, otherwise the Golden Long Raisins is non-uniform.		



Microbiology of Golden Long Raisins (Kashmari)		
No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10 ⁴
2	Coliforms	10 ²
3	Mold	5*10 ²
4	Yeast	5*10 ²
5	Escherichia coli	Negative

Maximum tolerated level of Aflatoxin (µg/kg)				
No.	Product Name	Aflatoxins		
		B1	Total B1+B2+G1+G2	M1
1	Golden Long Raisins (Kashmari)	8	10	-







8. Sun-Dried Raisin Technical Specifications			
No.	Characteristics	Unit	Measurement Limit
1	Taste and Smell	-	Natural
2	Impurity	-	Negative
3	The Effect of Mold	-	Negative
4	Insect Damage	-	Negative
5	Foreign Material	-	Negative
6	Pest Infestation	-	Negative
7	The Remaining Amount of Sulfur Dioxide in Terms of SO ₂	Weight percentage	Max 0.1
8	Moisture	Weight percentage	Max 12
9	Unripe Raisins	Weight percentage	Max 1
10	Damaged Raisin	Weight percentage	Max 1
11	Sugared Raisin	Weight percentage	Max 0.5
12	Capstems Attached	Unit percentage	Max 1
13	Capstems Free	-	Negative
14	Mixed Type	Unit percentage	Max 1

15	Size Uniformity Test: Weigh 200 grams of the sample and count the number of seeds in it, divide the total weight of the test sample (200 grams) by the total number of Sun-Dried Raisin in 200 grams, to get the average weight of the seeds. Get Sun-Dried Raisin, Then, separate and weigh 5 of the smallest and 5 of the largest Sun-Dried Raisin in 200 grams of the sample. Divide the resulting weights in each case by 5 to determine the average weight of the largest and smallest Sun-Dried Raisin. Then compare the average weight of the smallest and largest cubes with the average weight of the cubes in 200 grams. If the difference between the average weight of the largest and smallest kernels and the average weight of the kernels is less than 0.3, the Sun-Dried Raisin is uniform and uniform, otherwise the Sun-Dried Raisin is non-uniform.
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Microbiology of Sun-Dried Raisin		
No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10 ⁴
2	Coliforms	10 ²
3	Mold	5*10 ²
4	Yeast	5*10 ²
5	Escherichia coli	Negative

Maximum tolerated level of Aflatoxin (µg/kg)				
No.	Product Name	Aflatoxins		
		B1	Total B1+B2+G1+G2	M1
1	Sun-Dried Raisin	8	10	-





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9. Golden Raisins (Angori) Technical Specifications

No.	Characteristics	Unit	Measurement Limit
1	Taste and Smell	-	Natural
2	Impurity	-	Negative
3	The Effect of Mold	-	Negative
4	Insect Damage	-	Negative
5	Foreign Material	-	Negative
6	Pest Infestation	-	Negative
7	The Remaining Amount of Sulfur Dioxide in Terms of SO ₂	Weight percentage	Max 0.1
8	Moisture	Weight percentage	Max 12
9	Unripe Raisins	Weight percentage	Max 1
10	Damaged Raisin	Weight percentage	Max 1
11	Sugared Raisin	Weight percentage	Max 0.5
12	Capstems Attached	Unit percentage	Max 1
13	Capstems Free	-	Negative
14	Mixed Type	Unit percentage	Max 1



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15	Size Uniformity Test: Weigh 200 grams of the sample and count the number of seeds in it, divide the total weight of the test sample (200 grams) by the total number of Golden Raisins in 200 grams, to get the average weight of the seeds. Get Golden Raisins, Then, separate and weigh 5 of the smallest and 5 of the largest Golden Raisins in 200 grams of the sample. Divide the resulting weights in each case by 5 to determine the average weight of the largest and smallest Golden Raisins. Then compare the average weight of the smallest and largest cubes with the average weight of the cubes in 200 grams. If the difference between the average weight of the largest and smallest kernels and the average weight of the kernels is less than 0.3, the Golden Raisins is uniform, otherwise the Golden Raisins is non-uniform.
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Microbiology of Golden Raisins (Angori)		
No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10 ⁴
2	Coliforms	10 ²
3	Mold	5*10 ²
4	Yeast	5*10 ²
5	Escherichia coli	Negative

Maximum tolerated level of Aflatoxin (µg/kg)			
No.	Product Name	Aflatoxins	
		B1	Total B1+B2+G1+G2
1	Golden Raisins (Angori)	8	10











by *Aida Dalilah*

10. Dried Fig Parak Technical Specifications

No.	Characteristics	Unit	Measurement Limit
1	Taste and Smell	-	Natural
2	Impurity	-	Negative
3	The Effect of Mold	-	Negative
4	Insect Damage	-	Negative
5	Foreign Material	-	Negative
6	Pest Infestation	-	Negative
7	Moisture	Weight percentage	Max 12
8	Unripe Figs	Weight percentage	Max 1
9	Damaged Figs	Weight percentage	Max 1

Microbiology of Dried Fig Parak

No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10^4
2	Coliforms	10^2
3	Mold	10^2
4	Yeast	10^2
5	Escherichia coli	Negative







11. Dried Fig 101 Technical Specifications

No.	Characteristics	Unit	Measurement Limit
1	Taste and Smell	-	Natural
2	Impurity	-	Negative
3	The Effect of Mold	-	Negative
4	Insect Damage	-	Negative
5	Foreign Material	-	Negative
6	Pest Infestation	-	Negative
7	Moisture	Weight percentage	Max 12
8	Unripe Figs	Weight percentage	Max 1
9	Damaged Figs	Weight percentage	Max 1

Microbiology of Dried Fig 101

No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10^4
2	Coliforms	10^2
3	Mold	10^2
4	Yeast	10^2
5	Escherichia coli	Negative





12. Dried Fig Medium Open Technical Specifications

No.	Characteristics	Unit	Measurement Limit
1	Taste and Smell	-	Natural
2	Impurity	-	Negative
3	The Effect of Mold	-	Negative
4	Insect Damage	-	Negative
5	Foreign Material	-	Negative
6	Pest Infestation	-	Negative
7	Moisture	Weight percentage	Max 12
8	Unripe Figs	Weight percentage	Max 1
9	Damaged Figs	Weight percentage	Max 1

Microbiology of Dried Fig Medium Open

No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10^4
2	Coliforms	10^2
3	Mold	10^2
4	Yeast	10^2
5	Escherichia coli	Negative





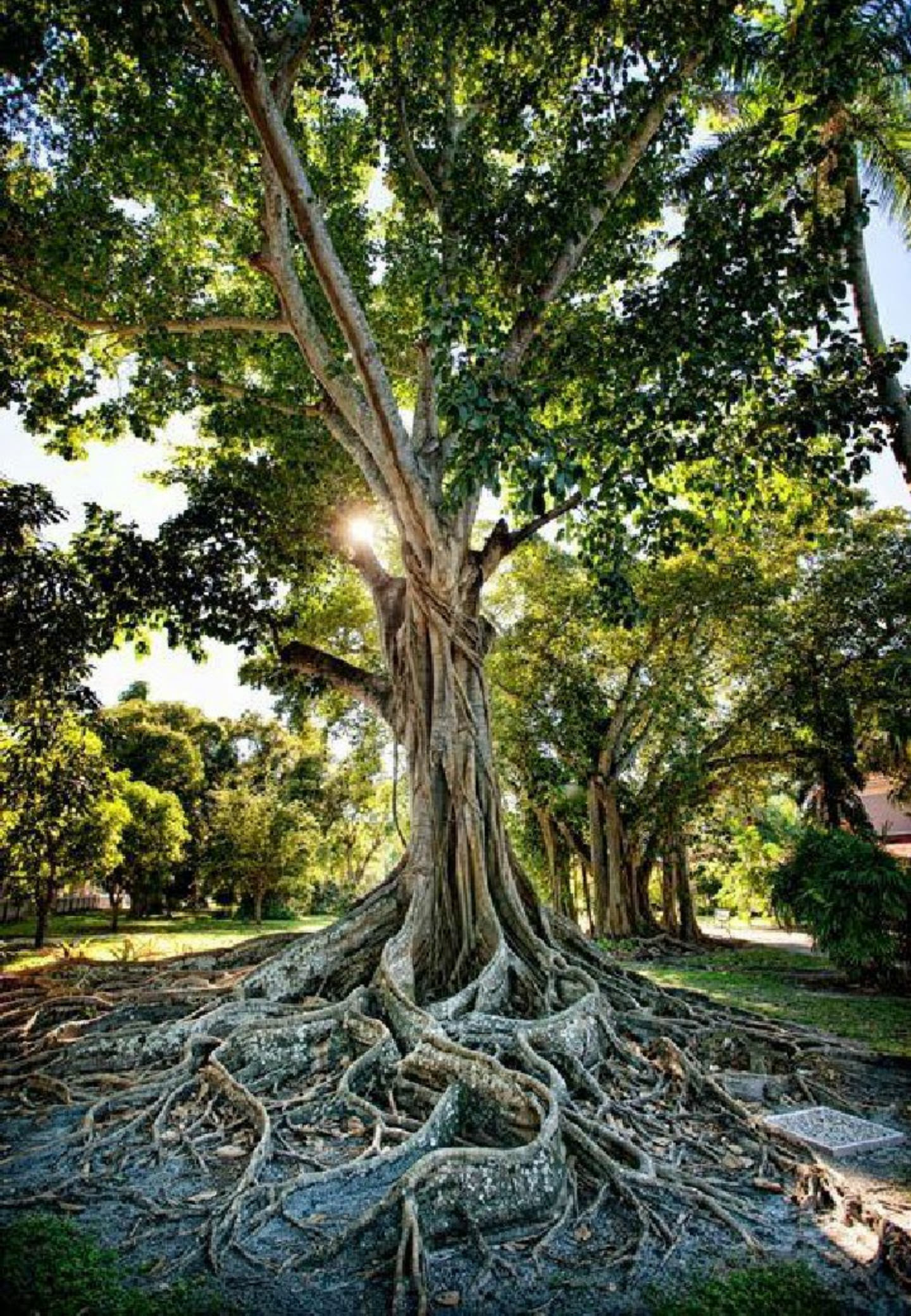
13. Dried Fig Close Mouth – Super Technical Specifications

No.	Characteristics	Unit	Measurement Limit
1	Taste and Smell	-	Natural
2	Impurity	-	Negative
3	The Effect of Mold	-	Negative
4	Insect Damage	-	Negative
5	Foreign Material	-	Negative
6	Pest Infestation	-	Negative
7	Moisture	Weight percentage	Max 12
8	Unripe Figs	Weight percentage	Max 1
9	Damaged Figs	Weight percentage	Max 1

Microbiology of Dried Fig Close Mouth - Super

No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10^4
2	Coliforms	10^2
3	Mold	10^2
4	Yeast	10^2
5	Escherichia coli	Negative





14. Dried Apricots Technical Specifications				
No.	Characteristics		Unit	Measurement Limit
1	Taste and Smell		-	Natural
2	Impurity		-	Negative
3	The Effect of Mold		-	Negative
4	Insect Damage		-	Negative
5	Foreign Material		-	Negative
6	Pest Infestation		-	Negative
7	Moisture	Sun dried apricots	Weight percentage	Max 14
		Sulfurized dried apricots		Max 18
8	Unripe Apricots		Unit percentage	Max 3
9	Damaged Apricots		Unit percentage	Max 5
10	Sulfuric Anhydride Residue		mg/kg	Max 1500
11	Acid-Insoluble Ash		Weight percentage	Max 0.1

Microbiology of Dried Apricots		
No.	Characteristics	Measurement Limit (CFU/g)
1	Total count of microorganisms	10 ³
2	Coliforms	10
3	Mold	10 ²
4	Yeast	10 ²
5	Escherichia coli	Negative
6	Salmonella in 25 grams	Negative





وزن خالص
5kg
محصول باغات آذربایجان

قیمتی

درجه ۱

درجه ۲

درجه ۳







15. Dried Apple Technical Specifications					
No.	Characteristics	Unit	Measurement Limit		
			Excellent	Grade 1	Grade 2
1	Taste and Smell	-	Natural	Natural	Natural
2	Impurity	-	Negative	Negative	Negative
3	The Effect of Mold	-	Negative	Negative	Negative
4	Insect Damage	-	Negative	Negative	Negative
5	Foreign Material	-	Negative	Negative	Negative
6	Pest Infestation	-	Negative	Negative	Negative
7	Stem or Seed	Unit percentage	2	5	7
8	Non-Uniformity of Color	Weight percentage	2	5	10
9	Acid-Insoluble Ash	Weight percentage	Max 0.1		
10	Moisture	Weight percentage	Dried apple with pieces of maximum thickness of 10 mm: Max 12%		
			Dried apple with pieces more than 10 mm thickness: Max 25%		
11	Color	-	light yellow, Light brown on cut edges	light yellow, Light brown on cut edges	Light brown
15	In dried apples that have been prepared with sulfur dioxide, the remaining amount according to the moisture content is as follows: ✓ If the moisture content of dried apple is maximum 12%, it should not be more than 300 mg/kg. ✓ If the moisture content of dried apple is maximum 25%, it should not be more than 1500 mg/kg.				

16. Dried Kiwi Technical Specifications

No.	Characteristics	Unit	Measurement Limit		
			Excellent	Grade 1	Grade 2
1	Taste and Smell	-	Natural	Natural	Natural
2	Impurity	-	Negative	Negative	Negative
3	The Effect of Mold	-	Negative	Negative	Negative
4	Insect Damage	-	Negative	Negative	Negative
5	Foreign Material	-	Negative	Negative	Negative
6	Pest Infestation	-	Negative	Negative	Negative
7	Unripeness	Weight percentage	1	2	4
8	Damaged	Weight percentage	2	3	4
9	Non-Uniformity of Color	Weight percentage	2	5	10
10	Acid-Insoluble Ash	Weight percentage	Max 0.1		
11	Moisture	Weight percentage	Max 12		
12	Colore	-	Light green	Light green	Dark green
13	Size Uniformity Test: Weigh 200 grams of the sample and count the number of dry kiwis in it. Divide the total weight of the tested sample by the total number of dry kiwis in 200 grams to get the average weight of the dried kiwis. Then separate 5% of the largest and 5% of the smallest dry kiwi seeds in 200 grams of the sample and weigh them separately. Determine the resulting weights in each case based on the number of the smallest and largest dried kiwis. Then compare the weight of the smallest and largest dried kiwis with the average weight of the leaves in a 200 gram sample. If the difference between the average weight of the thinnest and the largest kiwi is less than 0.8, the sample is considered uniform, and if the difference is more than 0.8, the sample is considered non-uniform.				

17. Dried Tomatoes Technical Specifications

No.	Characteristics	Unit	Measurement Limit
1	Taste and Smell	-	Natural
2	Impurity	-	Negative
3	The Effect of Mold	-	Negative
4	Insect Damage	-	Negative
5	Foreign Material	-	Negative
6	Pest Infestation	-	Negative
7	Unripeness	Weight percentage	1
8	Damaged	Weight percentage	2
9	Non-Uniformity of Color	Weight percentage	2
10	Acid-Insoluble Ash	Weight percentage	Max 0.1
11	Moisture	Weight percentage	Max 6
12	Colore	-	Natural light red
13	Sulfuric Anhydride	Weight percentage	Max 1.2 per thousand
14	Minimum Water Absorption Rate	Weight percentage	Min 120

18. Dried Banana Technical Specifications

No.	Characteristics	Unit	Measurement Limit
1	Taste and Smell	-	Natural
2	Impurity	-	Negative
3	The Effect of Mold	-	Negative
4	Insect Damage	-	Negative
5	Foreign Material	-	Negative
6	Pest Infestation	-	Negative
7	Unripeness	Weight percentage	Max 1
8	Damaged	Weight percentage	Max 2
	The Presence of Holes and Voids	Weight percentage	Max 1
9	Acidity of extracted fat	Weight percentage	Max 0.1
10	Acid-Insoluble Ash	Weight percentage	Max 0.1
11	Moisture	Weight percentage	Max 10
13	Color	-	White to Light yellow



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	Dried Banana should be free of flavoring, artificial color, sourness, burn and darkness.
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KAVRULDUK



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Website: siriusexport.com.tr - Email: serkan.sabah@siriusexport.com.tr

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V.D Maltepe V.N.7710624058

Mob-Tel-WA: +90 533 650 00 47 Fax: +90 850 522 34 03