



SPEIFICATION STUFFED VINE LEAVES 400 gr

Product : Stuffed Vine Leaves
 Item Number :
 Country of Origin : Egypt
 Pack Size : 400 g tin
 Unit Net Weight : 400 g
 Unit Drain Weight :

Product Properties	
Product Description	Vine leaves stuffed with mixture of onion,water,rice,soybean oil, salt, mint, dill,black pepper,citric acid and added brine. Then are packed in tins, closed hermetically. Finally sterilized and stored closed at room temperature.
Ingredient Statement	Rice, Vine Leaves, Onion, Soya oil, Salt, Mint, Dill,Citric Acid, Black pepper
Who can use the product?	Ready to eat, Vegetarians, Vegans

PHYSICAL PROPERTIES

Apperance	Typical
Color	Typical
Aroma & Flavor	Typical
Texture	Typical
Foreign Matters and Odors	ND

Filling weight :	325±15 gr
Stuffed vine leaves	
Sauce	50±10 gr
Soybean Oil	25 gr

CHEMICAL PROPERTIES

	Minimum	Maximum
pH (range)	4.8	5
Acidity %	0.45	0.50
Salt	0.85	1.0

MICROBIOLOGICAL PROPERTIES

Total Plate Count:	<10 cfu/g
Yeast and Molds:	<100 cfu/g
Coliforms:	<10 cfu/g
Staphylococcus, coagulase positive:	<10 cfu/g
E. Coli:	<10 cfu/g
Listeria:	Absence
Salmonella:	Absence



SPECIFICATION STUFFED VINE LEAVES 400 gr

NUTRITIONALS

Energy (kcal/ 50 g)	118.5
Fat - Total (g/ 100 g)	8.0
of which:	
- Saturated (g/ 100g)	5.0
-Trans fat (g/ 100g)	-
Cholesterol (g/ 100g)	-
Carbohydrate - Total (g/ 100g)	9.0
of which:	
- Sugars (g/ 100g)	-
-Dietary Fibre (g/ 100g)	14.0
Protein (g/ 100g)	6.0
Ca	90 mgr
Fe	2 mgr
K	100 mgr

PACKAGING

Case Dimensions	
Block & Tier	
Cases Per Pallet	
Case Gross Weight	
Storage Practice	Store in cool and dry place
Storage Temperature	Cool & Dry ≤68°F
Shipping Temperature	Ambient (35-95°F)

DISTRIBUTION CONTROL

Transport by clean containers with suitable temperature

SHELF LIFE

	Time	Storage Recommendation
Unopen	24 months	Store in a dry and cool place.
Open	7 Days	Empty from the box and store in the refrigerator.



SPEŠIFICATION STUFFED VINE LEAVES 2 kg

Product : Stuffed Vine Leaves
 Item Number :
 Country of Origin : Egypt
 Pack Size : 2000 gr tin
 Unit Net Weight : 2000 gr

Product Properties	
Product Description	Vine leaves stuffed with mixture of onion, water, rice, soybean oil, salt, mint, dill, black pepper, citric acid and added brine. Then are packed in tins, closed hermetically. Finally sterilized and stored closed at room temperature.
Ingredient Statement	Rice, Vine Leaves, Onion, Soya oil, Salt, Mint, Dill, Citric Acid, Black pepper
Who can use the product?	Ready to eat, Vegetarians, Vegans

PHYSICAL PROPERTIES

Apperance	Typical
Color	Typical
Aroma & Flavor	Typical
Texture	Typical
Foreign Matters and Odors	ND

Filling weight :	1750±25 gr
Stuffed vine leaves	
Sauce	250±10 gr
Soybean Oil	100 gr

CHEMICAL PROPERTIES

	Minimum	Maximum
pH (range)	4.8	5
Acidity %	0.45	0.50
Salt	0.85	1.0

MICROBIOLOGICAL PROPERTIES

Total Plate Count:	<10 cfu/g
Yeast and Molds:	<100 cfu/g
Coliforms:	<10 cfu/g
Staphylococcus, coagulase positive:	<10 cfu/g
E. Coli:	<10 cfu/g
Listeria:	Absence
Salmonella:	Absence



SPESIFICATION STUFFED VINE LEAVES 2 kg

NUTRICIONALS

Energy (kcal/ 50 g)	118.5
Fat - Total (g/ 100 g)	8.0
of which:	
- Saturated (g / 100g)	5.0
-Trans fat (g/ 100g)	-
Cholesterol (g/ 100g)	-
Carbohydrate - Total (g/ 100g)	9.0
of which:	
- Sugars (g/ 100g)	-
-Dietary Fibre (g/ 100g)	14.0
Protein (g/ 100g)	6.0
Ca	90 mgr
Fe	2 mgr
K	100 mgr

PACKAGING

Case Dimensions	
Block & Tier	
Cases Per Pallet	
Case Gross Weight	
Storage Practice	Store in cool and dry place
Storage Temperature	Cool & Dry ≤68°F
Shipping Temperature	Ambient (35-95°F)

DISTRIBUTION CONTROL

Transport by clean containers with suitable temperature

SHELF LIFE

	Time	Storage Recommendation
Unopen	24 months	Store in a dry and cool place.
Open	7 Days	Empty from the box and store in the refrigerator.