



BULGUR FINAL PRODUCT SPECIFICATION

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Product name : Bulgur
Type : Coarse Bulgur / Fine Bulgur
Variety : Bulgur, Flavorful Bulgur, Brown Bulgur
According to grain size: Grain Bulgur, Coarse Bulgur, Bulgur, Fine Bulgur, Bulgur (for meatballs), Fine Bulgur (for meatballs)

Composition:

Bulgur	%100 bulgur
Bulgur with buckwheat	25% buckwheat and dried tomato - 75% bulgur
Bulgur with quinoa	10% dried tomato and quinoa - 90% bulgur
Bulgur with tomato	10% tomato, 90% bulgur
Bulgur with chickpea	14% chickpea - 86% bulgur
Bulgur with mixed vegetables	8% mixed vegetables - 92% bulgur
Bulgur with pepper and unripe wheat	30 % unripe wheat and dried tomato - 70% bulgur
Bulgur with green lentil and tomato	9% dried tomato and green lentil - % 91 bulgur
Bulgur with chia	9,5 % chia - 90,5% bulgur

Origin: Domestic**Shelf life:** It should be consumed in 2 years.**Consumer groups :** All consumers over 1 age and those not suffering Gluten, etc., allergy.**Packing information:** 250 g / 500 g / 750 g / 900 g / 2000 g / 2000 g / 4000 g / 5000 g in OPP or PP flat, standard or zipped packages, in 5 kg / 10 kg / 15 kg 20 kg / 25 kg / 50 kg PP bags. Product year, batch number and production and expiry dates are on packaging.**Packaged product distribution information:** Requires no special conditions. Can be distributed in normal air temperatures.**Storage conditions:** It should be stored in cool, humid, odorless and in place not exposing to direct sunlight. Do not keep in its package for longer periods in your house. After opening store in cloth bag if possible.**Instructions for use:** Before use the product should be reviewed and cooked after washing.**Conditions for Return:** If the product does not meet the specified requirements taken as return.**Relevant Legislations and Standards:** Turkish Food Codex Bulgur Decree, Turkish Food Codex Regulation on Microbiological Criteria, Turkish Food Codex Contaminants Regulation, Turkish Food Codex Regulation on Maximum Residual Limits of Pesticides, Turkish Food Codex Regulation on Food Labeling and Consumers Information**SENSORIAL PROPERTIES**

Appearance	Bulgur should have typical appearance and it should not contain insects and insect pieces, residues, eggs and animal wastes.
Color	It should be typical bulgur color, it should not contain paint material.
Odor	It should have typical bulgur odor, it shouldn't be rancid, soured, moldy and no change should be occurred for its odor due to mold growth
Taste	It should have typical bulgur taste, it shouldn't be rancid, soured, moldy and no change should be occurred for its taste due to mold growth

PHYSICAL, CHEMICAL AND MICROBIOLOGIC PROPERTIES

	Coarse Bulgur			Bulgur for meatballs		
	Bulgur	Flavorso me Bulgur	Brown Bulgur	Bulg ur	Flavorso me Bulgur	Brown Bulgur

Prepared by

Food Safety Team Leader

Approved by

General Director



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Moisture amount, % (m/m), maximum	13,0	13,0	13,0	13,0	13,0	13,0
Total ash*, % (m/m), maximum*	2,0	2,5	2,0	2,0	2,5	2,0
Protein , % (m/m), minimum*	11	11	11	11	11	11
Material mixed in water , % (m/m), maximum*	10	12	10	not required		
Grain with white, % (m/m), maximum	1	1	1	1	1	1
Red grain, % (m/m), maximum	1	1	not required	1	1	not required
Total foreign matter, % (m/m), maximum	0,5	0,5	0,5	0,5	0,5	0,5
Water activity	0,681			0,681		
Aflatoxin B1, (µg/kg) maximum	2					
Aflatoxin 'B1+B2+G1+G2', (µg/kg) maximum	4					
Ochratoxin, (µg/kg) maximum	3					
Deoxynivalenol (µg/kg) maximum	750					
Zearalenone (µg/kg) maximum	75					
Lead (Max.)	0,2 mg/kg					
Cadmium (Max.)	0,1 mg/kg					
Coliform (Max.)	10 ³ kob/gr					
Yeast and Mold (Max.)	10 ⁴ kob/gr					
Aerobic Colony Counting (Max.)	10 ⁵ kob/gr					
Foreign matter (Metal, glass, etc. to pose food safety risk)	Should not be available.					
* Values are given on dry matter.						

BULGUR'S GRAIN SIZES						
	Coarse Bulgur			Bulgur for meatballs		
	Grained Bulgur	Coarse Bulgur	Coarse Bulgur	Thin Bulgur	Bulgur for meatballs	Thin bulgur for meatballs
part passing under wire sieve with 3,50 mm round holes % (m/m)		Minimum 80%				
part passing under wire sieve with 3,00 mm round holes % (m/m)			Minimum 80 %			
part passing under wire sieve with 2,80 mm round holes % (m/m)	Maximum 10%					
part passing under wire sieve with 2,50 mm round holes % (m/m)				Minimum 80%	Minimum 90 %	
part passing under wire sieve with 2,00 mm round holes % (m/m)		Maximum 10%				
part passing under wire			Maximum	Maximum		Minimum 80

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sieve with 1,60 mm round holes % (m/m)			10 %	20 %		%
part passing under wire sieve with 0,50 mm round holes % (m/m)	Maximum 0,5 %	Maximum 0,5 %	Maximum 0,5 %	Maximum 1 %	Maximum 2 %	Maximum 2 %

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