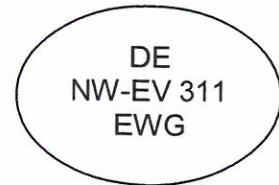


Öztas Fleischhandel	HACCP	Seite 4
November 2014	betriebliche Eigenkontrollen	Revision 4

Product specification AK (deep frozen)

Manufacturer: Öztas Fleischhandel & Dönerproduktion e. K.
Pferdsweide 28-30, D - 47441 Moers
Tel.: 049-(0)2841/88819-0
Fax: 049-(0)2841/88819-27



Description: Skewer from finely minced veal -/ and Turkey meat

Appearance: finely minced meat, stuck on a skewer,
deep frozen

Taste: spicy, belonging to kind

Smell: fresh, spicy, productspecific

Microbiological parameters for meat preparations according to VO (EG) 2073/2005 as n5 sample:

Assessment in accordance with VO (EG) 2073/2005	satisfactorily (+)	acceptable (o)	unsatisfactory (-)
E.coli	≤ m (500 KBE/g)	between m und M (max. 2)	≥ M (5000 KBE/g) (or more than 3 between m and M)
Salmonellae (present in 10g bzw. 25g)	not detectable	not detectable	when detected in a sample unit

Ingredients: according to the current label.

Transport / storage conditions: > - 18°C

Best before date: 6 months from production day

Further information: After thawing and heating immediately for consumption!
Do not refreeze!
Not suitable to be eaten raw!
Before delivery to end user heat up properly!

Packaging unities: from 5 to 80 kg, or at customer wish.

Öztas Fleischhandel	HACCP	Seite 4
November 2014	betriebliche Eigenkontrollen	Revision 4

Product specification Bursa (deep frozen)

Manufacturer: Öztas Fleischhandel & Dönerproduktion e. K.
Pferdsweide 28-30, D - 47441 Moers
Tel.: 049-(0)2841/88819-0
Fax: 049-(0)2841/88819-27



Description: Skewer from finely minced young bull -/ and Turkey meat

Appearance: finely minced meat, stuck on a skewer,
deep frozen

Taste: spicy, belonging to kind

Smell: fresh, spicy, productspecific

Microbiological parameters for meat preparations according to VO (EG) 2073/2005 as n5 sample:

Assessment in accordance with VO (EG) 2073/2005	satisfactorily (+)	acceptable (o)	unsatisfactory (-)
E.coli	≤ m (500 KBE/g)	between m und M (max. 2)	≥ M (5000 KBE/g) (or more than 3 between m and M)
Salmonellae (present in 10g bzw. 25g)	not detectable	not detectable	when detected in a sample unit

Ingredients: according to the current label.

Transport / storage conditions: > – 18°C

Best before date: 6 months from production day

Further information: After thawing and heating immediately for consumption!
Do not refreeze!
Not suitable to be eaten raw!
Before delivery to end user heat up properly!

Packaging unities: from 5 to 80 kg, or at customer wish.

Öztas Fleischhandel	HACCP	Seite 4
November 2014	betriebliche Eigenkontrollen	Revision 4

Product specification

Ciftlik (deep frozen)

Manufacturer: Öztas Fleischhandel & Dönerproduktion e. K.
Pferdsweide 28-30, D - 47441 Moers
Tel.: 049-(0)2841/88819-0
Fax: 049-(0)2841/88819-27



Description: Skewer from meat of turkey and veal
Appearance: thin slices of spiced meat, stuck on a skewer, deep frozen
Taste: spicy, belonging to kind
Smell: fresh, spicy, productspecific

Microbiological parameters for meat preparations according to VO (EG) 2073/2005 as n5 sample:

Assessment in accordance with VO (EG) 2073/2005	satisfactorily (+)	acceptable (o)	unsatisfactory (-)
E.coli	≤ m (500 KBE/g)	between m und M (max. 2)	≥ M (5000 KBE/g) (or more than 3 between m and M)
Salmonellae (present in 10g bzw. 25g)	not detectable	not detectable	when detected in a sample unit

Ingredients: according to the current label.
Transport / storage conditions: > - 18°C
Best before date: 6 months from production day
Further information: After thawing and heating immediately for consumption!
Do not refreeze!
Not suitable to be eaten raw!
Before delivery to end user heat up properly!
Packaging unities: from 5 to 80 kg, or at customer wish.

Öztas Fleischhandel	HACCP	Seite 4
November 2014	betriebliche Eigenkontrollen	Revision 4

Product specification Izmir (deep frozen)

Manufacturer: Öztas Fleischhandel & Dönerproduktion e. K.
Pferdsweide 28-30, D - 47441 Moers
Tel.: 049-(0)2841/88819-0
Fax: 049-(0)2841/88819-27



Description: Skewer from meat of veal

Appearance: thin slices of spiced meat, stuck on a skewer,
deep frozen

Taste: spicy, belonging to kind

Smell: fresh, spicy, productspecific

Microbiological parameters for meat preparations according to VO (EG) 2073/2005 as n5 sample:

Assessment in accordance with VO (EG) 2073/2005	satisfactorily (+)	acceptable (o)	unsatisfactory (-)
E.coli	≤ m (500 KBE/g)	between m und M (max. 2)	≥ M (5000 KBE/g) (or more than 3 between m and M)
Salmonellae (present in 10g bzw. 25g)	not detectable	not detectable	when detected in a sample unit

Ingredients: according to the current label.

Transport / storage conditions: > - 18°C

Best before date: 6 months from production day

Further information: After thawing and heating immediately for consumption!
Do not refreeze!
Not suitable to be eaten raw!
Before delivery to end user heat up properly!

Packaging unities: from 5 to 80 kg, or at customer wish.

Öztas Fleischhandel	HACCP	Seite 4
November 2014	betriebliche Eigenkontrollen	Revision 4

Product specification

Efes (deep frozen)

Manufacturer: Öztas Fleischhandel & Dönerproduktion e. K.
Pferdsweide 28-30, D - 47441 Moers
Tel.: 049-(0)2841/88819-0
Fax: 049-(0)2841/88819-27



Description: Skewer from finely minced veal -/ and Turkey meat

Appearance: finely minced meat, stuck on a skewer,
deep frozen

Taste: spicy, belonging to kind

Smell: fresh, spicy, productspecific

Microbiological parameters for meat preparations according to VO (EG) 2073/2005 as n5 sample:

Assessment in accordance with VO (EG) 2073/2005	satisfactorily (+)	acceptable (o)	unsatisfactory (-)
E.coli	≤ m (500 KBE/g)	between m und M (max. 2)	≥ M (5000 KBE/g) (or more than 3 between m and M)
Salmonellae (present in 10g bzw. 25g)	not detectable	not detectable	when detected in a sample unit

Ingredients: according to the current label.

Transport / storage conditions: > – 18°C

Best before date: 6 months from production day

Further information: After thawing and heating immediately for consumption!
Do not refreeze!
Not suitable to be eaten raw!
Before delivery to end user heat up properly!

Packaging unities: from 5 to 80 kg, or at customer wish.

Öztas Fleischhandel	HACCP	Seite 4
November 2014	betriebliche Eigenkontrollen	Revision 4

Product specification

Tavuk (deep frozen)

Manufacturer: Öztas Fleischhandel & Dönerproduktion e. K.
Pferdsweide 28-30, D - 47441 Moers
Tel.: 049-(0)2841/88819-0
Fax: 049-(0)2841/88819-27



Description: Skewer from meat of chicken
Appearance: thin slices of spiced meat, stuck on a skewer, deep frozen
Taste: spicy, belonging to kind
Smell: fresh, spicy, productspecific

Microbiological parameters for meat preparations according to VO (EG) 2073/2005 as n5 sample:

Assessment in accordance with VO (EG) 2073/2005	satisfactorily (+)	acceptable (o)	unsatisfactory (-)
E.coli	≤ m (500 KBE/g)	between m und M (max. 2)	≥ M (5000 KBE/g) (or more than 3 between m and M)
Salmonellae (present in 10g bzw. 25g)	not detectable	not detectable	when detected in a sample unit

Ingredients: according to the current label.
Transport / storage conditions: > - 18°C
Best before date: 6 months from production day
Further information: After thawing and heating immediately for consumption!
Do not refreeze!
Not suitable to be eaten raw!
Before delivery to end user heat up properly!
Packaging unities: from 5 to 80 kg, or at customer wish.