Technical Specifications

"Purchase Of Food Items For The General Directorate Of Prisons", Divided Into 6 Lots

LOT NO.1 WHEAT BREAD AND BUN

1. WHEAT BREAD WITH RADIUS 75 %

Based on AS 1411:1987 or its equivalent.
Classification:

- *Bread with wheat flour with radius 75 %*

Qualitative characteristics:

Sensory indicators:

- *Crust:* similar, with no burnt parts, no cracks and breakage of crust. Uniform reddish colour in light brown.
- *The smell and taste:* nice, well-baked bread. No bitter, sour, mildew, or foreign taste or taste.
- *Tulip:* Equally well ripened, with well-dispersed pores without traces of flour. Non-sticky, non-crushable, layer-free, elastic consistency.
- *Form:* Regular, without compression and deformation.
- *Foreign subjects:* Not allowed.
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Physic-chemical indicators:

- *Humidity* in pulp % not more than 45.
- *Porosity in* % not less than 70.
- *Acidity in* degrees not more than 4.5
- *Salt in %* not more than 2.

The bread must be sent for consumption no earlier than 3 hours from baking time. Exemptions of ± 3% shall be allowed for each loaf.

Packaging and marketing: Based on AS 1411:1987 or its equivalent.
Each bread should be wrapped in paper bags to the extent specified by the CA, these contained in cardboard, wooden or plastic boxes that must be clean and do not allow the bread to be pressed.
Storage and transportation: Based on AS 1411:1987 or its equivalent.
Baked bread is stored in clean, ventilated, not humid, and disinfected environments. The storage time under these conditions is up to 48 hours.
It must be prepared with clean means protected from damage and other atmospheric factors by applying hygienic - sanitary rules for transportation of food products.

Verification of quality requirements:

The bread should be accompanied by a regular analysis report according to the legislation in force.

The analysis report presented should contain all of the above indicators

Report "Physic-chemical analysis" must be submitted in original or certified photocopies

DAIRY PRODUCTS

1. **SLICED WHITE CHEESE**

Based on AS 1411:1987 or its equivalent.

According to the Order of the Ministry of Agriculture No. 645, dt. 23.12.2016, "On the replacement of Annex I, to Order no. 20.05.2014 on the adoption of the regulation "On microbiological criteria for food products".

Classification:

- **Type: Sliced cheese of cow, goat or sheep milk, first quality**

Qualitative characteristics:

Sensory indicators:

- *Shape:* Prism, triangular with a cylindrical side
- *Wight of the Form*- as required from CA .
- *Exterior and interior:* well formed, clean and spotless. Light cracking on the surface allowed. The cut is uniform, clean, free of foreign matter with technical loops, white to cream.
- *Structure and consistency:* smooth, soft and no layers different
- *The smell and taste*: Delicious, specific to seasoned soft cheese, with no bitter and spicy taste, no foreign taste and smell

Physic-chemical indicators:

- *Humidity in %* , not more than:
  - For period 1.05- 30.09, in %"52".
  - For period 1.10.- 30.04, in %"56".
- *Dry matter in %,* not less than:
  - For period 1.05- 30.09, in %"48".
  - For period 1.10.- 30.04, in %"44".
- *Fat and dry matters in %,* not more than 50.
- *Salt in %* till 4 ±1.
- *Microbial loads,* within the limits permitted by the Ministry of Agriculture and Rural Development.

Up to 5% flinders and 2% crumbs are allowed in each batch of cheese, the weight of one piece or greater than 50 gr.

Microbiological analysis (based on Order No. 645, dated 23.12.2016).

Packaging, marketing and branding

The packaging must ensure hygienic, nutritional, and technological and organoleptic quality of the product must be safe and suitable for the purpose of use according to the requirements of the CA. The cheese in the packaging stays covered with the original brine, which contains 10-14% sea salt.

On each cheese wrap is the label on which they are marked

- Manufacturer's name
- Product name
- Quality
- Net weight or volume of the product
- Date of production
- Expiry date
- Special conditions of storage
- Recommendations for use if these significantly affect the quality of shelf life or the value of the food product.

Verification of quality requirements:

Party does soft cheese delivery. A party called the quantity of cheese produced under the same conditions, from the same cheese producer and delivered simultaneously.

The goods must be accompanied by a regular analysis report under the legislation in force.

The physicochemical analysis report must contain the above physicochemical indicators.

Microbiological analysis report should contain indicators according to the legislation in force.

"Physic-Chemical" Analysis Report and "Microbiological" Analysis Report must be submitted in original or notarized photocopies.

Storage and transportation

Soft cheeses are stored in the refrigerator at temperatures of +3 to +5 ° C, relative humidity of air about 95%. Shelf life under these conditions is up to 12 months.

The transport of soft cheeses from one district to another is delivered by means of refrigerators, while within the district they are transported by ordinary clean and covered means intended for the transport of food products.

2. UNSALTED BUTTER, FRESH

Based on AS 1445:1987 or its equivalent.

According to the Order of the Ministry of Agriculture No. 645, dt. 23.12.2016, "On the replacement of Annex I, to Order no. 20.05.2014 on the adoption of the regulation "On microbiological criteria for food products".

Classification:

- **Unsalted butter, fresh first quality**
- **Type: Cows**

Qualitative characteristics:

Sensory indicators:

- *Appearance:* Uniform, without layers, in cuts and shiny surfaces without water droplets and debris.
- *Color*: Cream to light yellow.
- *The smell and taste:* Pleasant, characteristic of fresh butter, without odor and foreign taste.
- *Consistency* at 10-12 ° C: Half-strong.

Physic-chemical indicators:

- *Humidity in %* , not more than 17.
- *Fat in %,* not less than 81.
- *Dry matters without fat in %,* not more than 2.
- *Acidity expressed in degrees Ketshtofer* not more than 3.
- *Microbial loads,* within the limits permitted by the Ministry of Agriculture and Rural Development.

Microbiological analysis (based on Order No. 645, dated 23.12.2016).

Packaging, marketing and branding

The packaging must ensure hygienic, nutritional, and technological and organoleptic quality of the product must be safe and suitable for the purpose of use according to the requirements of the CA. The cheese in the packaging stays covered with the original brine, which contains 10-14% sea salt.

On each cheese wrap is the label on which they are marked

- Manufacturer's name
- Quality
- Net weight or volume of the product
- Date of production
- Expiry date
- Special conditions of storage
- Recommendations for use if these significantly affect the quality of shelf life or the value of the food product

Butter packs placed in crates or carton boxes, wood or plastic and on each of them placed the label on which the above data is marked.

Verification of quality requirements:

Soft cheese delivery by party. A party called the quantity of cheese produced under the same conditions, from the same cheese producer and delivered simultaneously.
The goods accompanied by a regular analysis report under the legislation in force.
The physicochemical analysis report must contain the above physicochemical indicators.
Microbiological analysis report should contain indicators according to the legislation in force.
"Physic-Chemical" Analysis Report and "Microbiological" Analysis Report submitted in original or notarized photocopies

Storage and transportation

Butter is stored in the refrigerator. Butter storage along with products that are a source of infection or that have a specific odor not permitted. The shelf life for fresh butter at + 2 ° C to 4 ° C is 6 days. Transportation done with clean, refrigerated vehicles, protected from damage and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

3. MILK WITH HALF FAT SERISIED

Based on AS 1563:1987 or its equivalent.

Based on AS 1563/87, Law no. 9441, dated 11.11.2005 "On the production, collection, processing and marketing of milk and milk based products".
Order of the Ministry of Agriculture No. 645, dt. 23.12.2016 "On the replacement of Annex I, Order no. 234, dated 20.05.2014, On the approval of the Regulation "On microbiological criteria for food products".

Qualitative characteristics:

<u>Obligatory pasteurized and sterilized.</u>

Implement hygienic and veterinary rules during processing and marketing.
The use of conservative, neutralizing and foreign materials not allowed.
Supplement the organoleptic and physic-chemical indicators.

Qualitative characteristics:

- *Appearance:* To be a homogeneous liquid, with no foreign matter appearing to float or fall to the bottom.
- *Color:* e white, uniformly light yellow in color.
- *Taste:* pleasant, lightly sweet, and lightly flavored without taste and foreign smell.

Physic-chemical indicators:

- *Density at 20 °C* not less than 1.029 gr/litter.
- -
  _____*Freezing point not higher than* –0,520°C.
- *Fat content in %,* 2 % ± 0.1.
- *Toner degree acidity*:
    - *For period 01 October – 31 March*: not higher than 20.
    - *For period 01 April– 30 September*: not higher than 21.
- *Fat-free dry matter content,* not less than 8.5 %
- *The pasteurization test (of phosphatase and peroxidase)* should be negative.
- *Microelements*, mg / l not more than:
    - Arsenic: 0.1
    - Copper: 0.5
    - Lead: 0.2
    - Zinc: 5
- Cleanliness without residuals on strainer double strand silk or cotton residues.

Packaging, marketing and branding

Packaging within hygienic-sanitary conditions, in four-pack packaging, with volume according to the requirements of the CA, where placed:
- Name of manufacturer,
- Name of the product,
- Net weight or volume of the product
- Date of production
- Expiry date
- Fat percentage,
- Storage temperature of the product.

Microbiological analysis based on Order of the Ministry of Agriculture No. 645, date. 12/23/2016
- Aerobic mesophyll < 1

Storage and transportation
Special storage conditions: at a temperature of 2 to 8 degrees.
The milk transported by specialized means designated for the transport of milk. Shipping takes place as quickly as possible, in cooler weather, at night or in the early and late hours of the day.
Milk delivered in parties, which is the quantity of milk of one kind and delivered simultaneously.

Verification of quality requirements
The goods accompanied by a regular analysis report under the legislation in force.
The physicochemical analysis report must contain the above physicochemical indicators.
Microbiological analysis report should contain indicators according to the legislation in force.
"Physic-Chemical" Analysis Report and "Microbiological" Analysis Report submitted in original

or notarized photocopies.

4. MILK WITH HALF FAT PASTERISIED

Based on AS 1563: 1987 or its equivalent.

Based on AS 1563/87, Law no. 9441, dated 11.11.2005 "On the production, collection, processing and marketing of milk and milk based products".
Order of the Ministry of Agriculture No. 645, dt. 23.12.2016 "On the replacement of Annex I, to Order no. 234, dated 20.05.2014, On the approval of the regulation "On microbiological criteria for food products".

Qualitative characteristics:

Obligatory pasteurized.
Implement hygienic-sanitary and veterinary rules during processing and marketing.
The use of preservative, neutralizing and foreign substances not allowed.
To supplement the organoleptic and physicochemical indicators.

Qualitative indicators:
- *Appearance:* To be a homogeneous liquid, with no foreign matter appearing to float or fall to the bottom.
- *Color:* white, uniformly light yellow in color.
- *Taste:* pleasant, lightly sweet, and lightly flavored without taste and foreign smell.

Physic-chemical indicators:
- *Density at 20 ° C* not less than 1,029 g / liter.
- *Freezing point not higher* than –0,520 ° C.
- *Fat content in%, 2 ± 0.1* .
- *Toner grade acidity:*
    - *In the period 01 October to 31 March:* not higher than 20.
    - *In the period 01 April - 30 September:* not higher than 21.
- *Fat-free dry matter content* not less than 8.5%
- *The pasteurization test (of phosphatase and peroxidase)* must be negative.
- *Microelements, mg / l* not more than:
    - Arsenic: 0.1
    - Copper: 0.5
    - Lead: 0.2
    - Zinc: 5

- - Cleanliness without residuals on strainer double strand silk or cotton residues.

Packaging and labeling

Packaging within hygienic-sanitary conditions, by volume according to the requirements of the CA, in plastic packaging, where placed:
- Manufacturer's name,
- Product name,
- Net weight or volume of the product,
- Date of production,
- Expiry date,
- Percentage of fat,
- Storage temperature of the product.

The materials used for milk packaging must be in accordance with the technical and hygienic-sanitary standards set out in the relevant standards.

Microbiological analysis based in the Order of the Ministry of Agriculture No. 645, dt. 12/23/2016

Enterobacteriaceae <10 cfu / ml

Storage and transportation
Special storage conditions: at a temperature of 2 to 8 degrees.
The milk transported by specialized means designated for the transport of milk. Shipping takes place as quickly as possible, in cooler weather, at night or in the early and late hours of the day.
Milk delivered with parties, which is the quantity of milk of one kind and delivered simultaneously.

Verification of quality requirements

The goods accompanied by a regular analysis report under the legislation in force.
The analysis report presented should contain all of the above indicators.
The "Physic-Chemical" Analysis Report and the "Microbiological Analysis" Report submitted in original or notarized photocopies.

MEAT AND ITS SUB-PRODUCTS

1. VEAL MEAT

Based on AS 1441: 1987 or its equivalent.

Based on AS 1441/87, Law no. 10465, dated 29.09.2011 "On veterinary service in the Republic of Albania", as amended and Normative Act no. 4, dated 16.08.2012 "On defining the rules for the slaughter of animals and the marketing of their meat".

Classification:

- Fresh, quality first

Qualitative characteristics:

Meat is prepared in half body and in quarter. The body split in half between the vertebrae of the spine, leaving one spinal cord on one side. The division of the halves into quarters done through ribs 12 and 13 and through ribs seven and 8 when the meat is subjected to anatomical division. The head cut through the bones of the neck and the first vertebra of the neck (atlant) to the ankles, and the tail cut through its first and second vertebrae. The internal organs, except the kidneys, separated.

Sensory indicators:
- *Exterior:* Meat surface covered with a thin drying membrane. The surface of the meat immediately after the cut is moist and bright; the fluid hardly comes out and is translucent. The tendons are shiny, elastic and strong. The surface of the articulation is shiny. The fluid is translucent.
- *Color:* Beef is pink, unlike red cow and red sealed ox. In the cut the surface is bright non-sticky. The fat color is white in young animals, whereas in adult animals it is yellow.
- *Aroma:* pleasant, characteristic of a kind.
- *Bone marrow:* Fully fills the bone marrow canal. The color is pinkish yellow. In cut, it is shiny.
- *Consistency:* Soft and elastic, the trace that forms when the meat pressed with the finger disappears quickly. On incision, it looks compact; the fluid comes out with difficulty and is translucent.
- *Meat juice after boiling:* translucent aromatic, on the surface appear layers or spots of fat.

Physic-chemical indicators:
- *Soluble nitrogen, mg, ammonia (NH_3) / 100 g product* not more than 20.
- *Acidity expressed at pH:* 5.2 to 6.4.
- *Reaction for sulfur hydrogen (H_2S):* Negative.
- *Kreis Reaction:* Negative.
- *Microbial load:* Within norms approved by the Ministry of Agriculture and Rural Development.

Chemical and microbial indicators analyzed in cases where meat changes e suspected.
Supply of beef should be in the quantity required by the Contracting Authority without underwear, legs and head.

Packaging and branding
Each body, half body or quarter stamped with the veterinary and sanitary inspection stamp and the type and quality of the meat.
Each meat party accompanied by a veterinary certificate attesting its good health for sale on the market, for processing or storage.
Fresh meat delivered no earlier than 6 hours from the time of slaughter.
Meat must necessarily checked and sealed by the veterinarian in each section.
Meat slaughtered in premises (licensed slaughterhouses) that meet the sanitary and veterinary

standards.
Packaging bags must meet the standards required for packaging meat products, be non-recyclable, and accompanied by a certificate of conformity.
The packaging must ensure the hygienic, nutritional, and technological and organoleptic quality of the product must be safe and suitable for the purpose of use.
Packaging must meet the standards required for packaging meat products.
The stamp and the data of the responsible persons completing the report should be well legible.

Verification of quality requirements
Qualitative characteristics: verified for each party, which represents the amount of meat of the same species slaughtered in the same slaughterhouse and delivered simultaneously.
Veterinary and sanitary inspection of meat carried out in accordance with the applicable law "On veterinary service".
The meat must be of first quality, accompanied by a veterinary certificate according to the laws in force.
Not to have a high percentage of fat, preferably back thigh.
Beef checked and sealed by the veterinarian and accompanied by a Veterinary Certificate. The stamp and the data of the responsible persons completing the certificate must be legible. The veterinary certificate presented in original, or a certified copy.

Storage and transportation
The meat is stored in refrigerated conditions.
Store in a cooled state from zero to -1 ° C, with relative humidity 90-95%, for up to 10 days or at 0 to +4 ° C for up to 5 days. Transport carried out by clean, refrigerated vehicles, protected from damage and other atmospheric factors by applying hygienic - sanitary rules for the transportation of fresh food and suitable for preserving meat during transport.

LOT 4 "COLONIAL FOOD"

1. **PASTA**

Based on AS 1170: 1987 or its equivalent.

Classification:

- *By Composition:* Simple, made from dough made with wheat flour only.
- *By form:*
    - Spaghetti nibs, with or without holes in the middle, 30 to 60 cm long and 2.4 mm thick, depending on the type of pasta.
    - Spiraled (Fusilli)
    - In the form of figures, etc., up to 3 mm thick, not more than 6 mm long.
    - Feta saw.

Qualitative characteristics:

Sensory Indicators:
- *Appearance:* Be regular, full, and smooth to slightly rough surface; allow bending, distortion and minor cracking. After simmering, they should be elastic, not chewy, cranky or foamy.
- *Color:* White with yellowish tinge. The fractures show limestone on no more than half of the section surface.
- *The smell and taste:* Good characteristic of pasta, without bitter, sour, moldy taste and any other foreign smell and taste.

Physical - Chemical Indicators:
- *Humidity* not more than 13%.
- *Acidity as sulfuric acid,* in %, not more than 0.16%.
- *Increase volume after boiling* not less than 2 times.
- *Other insects and pests* not allowed.

Packaging and labeling
The packaging must ensure the hygienic, nutritional, technological and organoleptic quality of the product must be safe and suitable for the purpose of use. Pasta packaged in clean or polyethylene packaging as per CA requirements. Pak 2% deviation allowed in each package.
In each package and box be marked:
- Manufacturer's name,
- Product name,
- Net weight,
- The type,
- Date of production,
- Expiry date,
- Special storage conditions,

- Recommendations for use, if these significantly affect the quality of shelf life or the value of the foodstuff, to given on the packaging or on the label.

Verification of quality requirements
Delivery takes place with a commodity party. Party considered the quantity of pasta of one kind, with the same characteristics produced by the same manufacturer and delivered simultaneously.

Accompanied by a regular analysis report under the legislation in force.
The analysis report presented should contain all of the above indicators.
Report "Physic-chemical analysis" presented in original or certified photocopies.

Storage and transportation
Pasta is stored in clean, dry, ventilated and uninfected premises at 20 ° C, with relative air humidity up to 70%. The boxes arranged separately into parties, stacked up to 10 pieces on top of each other. The shelf life of the pasta under the conditions set out in this standard for plain pasta is up to 12 months from the date of manufacture.
Transportation carried out by clean means, protected from atmospheric factors, by applying hygienic-sanitary rules for the transport of foodstuffs, cover intended for the transport of foodstuffs.

2. RICE

Based on AS ISO 7301: 2011 or its equivalent.

Classification: quality first

Sensory indicators

- *Appearance:* Healthy, clean grains completely stripped of rice husk, with no taste and odor of mold or spoilage.
- *Color:* White grays yellow in color allowed.
- *Smell and taste:* Characteristic of healthy rice, without sour taste, bitter, no moldy odor and other foreign odor.

Physic-chemical and sensory indicators according to AS ISO 7301: 2011 or its equivalent.

Packaging, labeling, quality requirements verification, storage and shipping
According to AS ISO 7301: 2011: "Specifications" or its equivalent.
The packaging must ensure the hygienic, nutritional, technological and organoleptic quality of the product must be safe and suitable for the purpose of use. The rice wrapped in pure polyethylene mass according to the requirements of the CA.
In each package and box be marked:

- Manufacturer's name,
- Product name,
- Net weight,
- Date of production,
- Expiry date,
- Special storage conditions,
- Recommendations for use, if these significantly affect the quality of shelf life or the value of the foodstuff, given on the packaging or on the label.

Transportation carried out by clean means, protected from atmospheric factors, by applying hygienic-sanitary rules for the transport of foodstuffs, cover intended for the transport of foodstuffs.

Verification of quality requirements
Accompanied by a regular analysis report under the legislation in force.
The analysis report presented should contain all indicators according to the legislation in force.
Report "Physic-chemical analysis" presented in original or certified photocopies.

3. SUGAR

Based on AS 1413: 1987 or its equivalent.

Qualitative characteristics:

Sensory indicators:

- *Exterior:* Powder consisting of fine and identical crystals, with no foreign matter and compressed sugar particles, spilled, dry to the touch and not sticky.
- *Color:* white and shiny.
- *Taste and smell:* Sweet, tasteless and odorless when crystalline and dissolved in pure water.
- *Solubility:* Fully soluble in water, translucent and colorless.

Physic-chemical indicators:

- *Pure sugar calculated with an absolute dry matter of* not less than 99.6%.
- *Reducing matter (invert sugar),*%, not more than 0,1.
- *Humidity,* %, not more than 0.16.
- *Ashes,* %, not more than 0.07.
- *Iron mixtures up to 0.3 mm in size, mg / l kg,* not more than 3.
- *Color according to animal units (calculated on dry matter),* %, not more than 1.

Packaging, packaging and marking
The packaging must ensure the hygienic, nutritional, and technological and organoleptic quality of the product must be safe and suitable for the purpose of use. Sugar packed in paper bags or sacks in bulk according to the requirements of the CA.
On each package is marked:
- Name of the commercial enterprise / manufacturer,
- Naming of goods,
- Date of production,
- Net measure,
- Expiry date,
- Special storage conditions.

The bags should be clean with no foreign matter and dry. Sugar sacks are associated with hard twine. The suture angles of the sac twisted in such a way as to form ears.
Above each bag is a label marked:
- Name of trading enterprise / manufacturer
- Naming of goods,
- Date of production,
- Net measure,
- Expiry date,
- Special storage conditions.

The goods accompanied by a regular analysis report under the legislation in force.

The analysis report presented should contain all of the above indicators.
Report "Physic-chemical analysis" presented in original or certified photocopies.

Storage and transportation
Sugar is stored in clean, moisture-free warehouses. In the warehouse, the first line of sugar sacks compulsorily placed on boards, 10 cm above the floor surface.
Transportation carried out by clean means, protected from atmospheric factors, by applying hygienic-sanitary rules for the transport of foodstuffs, cover intended for the transport of foodstuffs.
Means must be clean and free of foreign odors easily obtained from sugar. Not permitted to carry other articles that may damage the sugar in the same vehicle

4. DRY BEANS

Based on AS 1723: 1987 or its equivalent.

Classification:

- **White**

Qualitative characteristics:

Sensory indicators:
- *Exterior:* Whole grains, healthy, shaped and sized by type (oval, round, long, etc.).
- *Color:* white.
- *The smell and taste:* No mold smell and any other foreign smell. After the boil it has a pleasant smell, no bitter taste or any other foreign taste.

Physic-chemical indicators:
- *Humidity,%,* 15.
- *Foreign matter,%,* not more than 0.8.
- *Grains of broken beans,%,* not more than 13.
- *Grain mixture,%,* not more than 2.2.
- *Mechanical damage, undeveloped and wrinkled yellow grains, insect damage not* allowed.

Up to 2% of dried white beans allowed in dried white beans.

Packaging and marketing
The packaging must ensure the hygienic, nutritional, and technological and organoleptic quality of the product must be safe and suitable for the purpose of use. Packaging carried out in polyethylene bags or bulk sacks as per CA requirement. The bags should be clean and dry, disinfected and free of foreign odors.
On each packaging is marked:
- Name of manufacturer
- Naming of goods,

- Date of production,
- Net weight,
- Expiry date,
- Special storage conditions.

Storage and transportation
Dried beans are stored in warehouses without disinfected moisture and not with products that smell foreign. In the warehouses sacks are placed stacked on top of wooden stands elevated 10-15 cm above the ground. The staves separated by 50-60 cm distance and 50-60 cm distance from the walls.
Transportation carried out by clean means, protected from atmospheric factors, by applying hygienic-sanitary rules for the transport of foodstuffs, cover intended for the transport of foodstuffs.

Verification of quality requirements
The product accompanied by a regular analysis report under applicable legislation.
The analysis report presented should contain all of the above indicators.
Report "Physic-chemical analysis" presented in original or certified photocopies.

5. SUNFLOWER OIL (EDIBLE)

Based on AS 203: 2003 or its equivalent.

Qualitative characteristics:

Sensory indicators:
- *Appearance:* Clear oily liquid without deposits.
- *Color: Light* yellow.
- The *smell and taste:* Characteristic of sunflower oil, tasteless and rancid.
- *Number of peroxides:* not more than 10 mc O_2 active / kg Oil.
- *Acidity number:* not more than 0.4 mg KOH / g oil.

Physical - Chemical Indicators:
- *Acidity as oleic acid:* 0.2 g per 100 g / Oil.
- *Relative density (20 ° C / water at 20 ° C)* : 0.918 - 0.923.
- *Saponification number (mg KOH / g oil)* : 188 - 194.
- *Iodine Indicator (Ijs)* : 118 - 141.
- *Unapproved substances:* ≤ 15 g / kg.
- *Refraction Indicator* ($n_{D^{40}}$): 1.461-1.468.

Contaminants, not more than:

- *Fluids, at 105 ° C* : 0.2%
- *Insoluble matter:* 0.05%

- *Soap content:* 0.005%
- *Iron (Fe)* : 1.5 mg / kg
- *Copper (Cu)* : 0.1 mg / kg
- *Lead (Pb)* : 0.1 mg / kg
- *Arsenic (As)* : 0.1 mg / kg

Packaging and labeling
The packaging must ensure the hygienic, nutritional, and technological and organoleptic quality of the product must be safe and suitable for the purpose of use. The oil should be enclosed in volumetric plastic wrap according to the requirements of the CA, with plastic stopper, screw encapsulated with PVC tape with the corresponding stamp, arranged in cardboard boxes or other suitable material. Volume deviation allowed up to ± 1%. The label affixed to each packaging. Labeling done according to the legislation in force.

Marking:
- Manufacturer's name,
- Product name,
- Net weight,
- The type,
- Date of production,
- Expiry date,
- Special storage conditions,
- Recommendations for use, if these significantly affect the quality of shelf life or the value of the foodstuff, given on the packaging or on the label.

Verification of quality requirements
The verification of qualitative requirements done according to the methods of analysis and sampling in force.
The product accompanied by a regular analysis report under applicable legislation.
The analysis report presented should contain all of the above indicators.
Report "Physic-chemical analysis" presented in original or certified photocopies.

Storage and transportation
Sunflower oil is stored in clean, moist and ventilated environments.
The transportation of oil done by means of transport designated for food products. Transport carried out with clean means protected from atmospheric factors by applying hygienic-sanitary rules for the transport of foodstuffs and which do not affect the characteristics and quality of the product and ensure its hygienic preservation.

6. TOMATO SAUCE FOR PASTA

Based on AS 1429: 1987 or its equivalent.

Qualitative characteristics:

Qualitative indicators:
- *Exterior:* Fluid mass with visible parts of its constituents without burnt parts and black spots.
- *Color:* Red to deep red. Characteristic of the first quality sauce used.
- *Taste and smell:* Characteristic of the sauce and its ingredients.

Physic-Chemical Indicators:
- *Dry matter measured by refractometer in%* to be 14 ± 1.
- *Acidity expressed in citric acid in%* : not more than 2.5%
- *Refined vegetable oil content at* 7-8 *%* .
- *Heavy metal content, mg / kg product,* not more than:
  Copper... 30
  Tin... 50
  Lead... 0.3
- *Microbial loads:* Within the norms allowed by the Ministry of Agriculture and Rural Development.

Packaging and labeling
The packaging must ensure the hygienic, nutritional, and technological and organoleptic quality of the product must be safe and suitable for the purpose of use. Pasta ready sauce wrapped in hermetically sealed glass packaging according to CA requirements.
A label affixed to each packaging labeled:
- Manufacturer's name,
- Product name,
- Net weight,
- The type,
- Date of production,
- Expiry date,
- Special storage conditions,
- Recommendations for use, if these significantly affect the quality of shelf life or the value of the foodstuff, given on the packaging or on the label.

Storage and transportation
Pasta ready sauce is stored under the terms of this standard for up to 12 months from the date of manufacture.
Transport carried out with clean means protected from atmospheric factors by applying hygienic-sanitary rules for the transport of foodstuffs and which do not affect the characteristics and quality of the product and ensure its hygienic preservation.

Verification of quality requirements
It should be accompanied by a regular analysis report under the legislation in force.
The analysis report presented should contain all of the above indicators.
Report "Physic-chemical analysis" should be presented in original, or certified photocopies.

7. IODIZED SALT

Based on AS 1437: 2005 or its equivalent.

Classification:

- **Type: First quality**

Qualitative characteristics:

- Colour: White.
- Smell and taste: Salty with no taste and foreign smell.
- Exterior: Granular mass

Physic-chemical indicators:

- Dimensions in mm, at the limits:0.2 – 2.
- Chloride Na in dry matter in %, in limits: 99 ± 0.02.
- Mg Chloride in dry matter in %, max: 0.23.
- Mg sulphate in dry matter at %, max: 0.25.
- Ca sulphate in dry matter in %, max 0.30.
- Insoluble matter in dry matter in %, in limits 0.17 ± 0.02.
- Humidity in %, max: 1.
- Iodine in mg / kg salt: 40 ± 0.3.

Salt meets all hygienic requirements and norms approved by the Ministry of Health and Social Protection.

Packaging and labeling

The packaging must ensure the hygienic, nutritional, technological and organoleptic quality of the product must be safe and suitable for the purpose of use. Iodized salt packed in polyethylene food bags in bulk according to the requirements of the CA. This salt packed in PTT plastic bottles.

On the packaging is the label with the following information.

- Manufacturer's name,
- Product name,
- Net weight,
- The type,
- Date of production,
- Expiry date,
- Special storage conditions.

Storage and transportation

Iodized salt is stored in clean, well-ventilated and dark warehouses under normal temperature and humidity conditions.

Transport must be carried out with clean means protected from atmospheric factors by applying hygienic-sanitary rules for the transport of foodstuffs and which do not affect the characteristics and quality of the product and ensure its hygienic preservation. It is not permitted to transport food salt by means of which there is little residue of chemicals, impurities and any other residues harmful to the human body and which give the salt a foreign flavor, taste and smell.
The goods must be accompanied by a laboratory analysis report.

Verification of quality requirements
It should be accompanied by a regular analysis report under the legislation in force.
The analysis report presented should contain all of the above indicators.
Report "Physic-chemical analysis" should be presented in original, or certified photocopies.

8. MARMALADES

Based on AS 1416: 1987 or its equivalent.
Based on the Order of the Ministry of Agriculture Nr. 645, dt. 23.12.2016, Replacing Annex I of Order no. 234, dated 20.05.2014, On the approval of the regulation "On microbiological criteria for food products".

Distribution

- **First quality unsterilized marmalade.**
- **By fruit: apple, fig.**

Qualitative characteristics:

Sensory indicators:
- *Aroma:* To have a pleasant smell, characteristic of the prevailing fruit, without foreign smell.
- *Taste:* Lovely, sweet with no fermentation and caramelizing flavors, no bitter or other foreign flavors.
- *Exterior* : non-sticky, non-sugar-coated surface, to be resilient and lustrous.
- *Mold marks and fermentation* : not allowed.
- *Inner color:* To have the same color characteristic of sugary boiled fruit. For light colored marmalade, no shades of dark yellow are allowed.
- *Surface:* Equally, without burnt parts, fruit sheets, seeds and fermented parts.
- *Consistency:* normal characteristic for type.

Physic-chemical indicators :
- *Refrigerated dry matter:* 68 ± 2%.
- Total *sugar* : 60 ± 2%.
- *Insoluble ash in 10% hydrochloric acid* : not more than 0.1%.
- *Benzoic or sorbic acid* : not more than 0.15%.
- *Free sulfuric acid, mg / kg* not more than 20.

- *Total acidity calculated with malic acid* : not more than 15%.
- *Content of heavy metal salts, mg / kg* : not more than:
- *Tin:* 100
- *Copper:* 12
- *Arsenic:* 0.2
- *Zinc* : 10
- *Lead* : 1

Microbiological analysis (based on Order No. 645, dated 23.12.2016)

Packaging and marketing
The packaging must ensure the hygienic, nutritional, technological and organoleptic quality of the product must be safe and suitable for the purpose of use. Marmalade to be packed in polyethylene bags with volumes as per CA requirements.
Marmalade is also marketed in packages coated with polyethylene bags, oleate paper or cellphone in bulk according to CA requirements with ± 2% deviation.
A label is affixed on each package labeled:
- Manufacturer's name,
- Product name,
- Net weight,
- Date of production,
- Expiry date,
- Special storage conditions.

Verification of quality requirements
It should be accompanied by a regular analysis report under the legislation in force.
The physic-chemical analysis report should contain the above indicators.
Microbiological analysis report should contain indicators according to the legislation in force.
The "Physic-Chemical" Analysis Report and the "Microbiological Analysis" Report must be submitted in original, or notarized photocopies.

Storage and transportation
The marmalade is stored in clean, cool, dry and ventilated environment at 20 ° C and 65-75% humidity. Warehouses must be disinfected. It is not allowed to store marmalade with other substances that may smell.
Pasteurized marmalade is stored for up to 6 months from date of production.
Transport must be carried out with clean means protected from atmospheric factors by applying hygienic-sanitary rules for the transport of foodstuffs and which do not affect the characteristics and quality of the product and ensure its hygienic preservation.

9. MOUNTAIN TEA

Based on SSH 966: 1988 or its equivalent.

Distribution

- **First quality, fresh**

Quality requirements

Sensory Indicators:

- *Appearance:* To be dry stalk grass with leaves and flowers of the following year vegetation 20-30 cm long. Be seedless, rootless and not tree-like. Its specific aroma is pleasant.
- *Color:* Green leaves and stalk in ash, yellow flower in cream. No bust tea. Packaged in bundles or in batches.

Physic-chemical indicators:

Humidity not more than 12%.
Abnormal colored bar not more than 5%.
Organic matter of the plant itself and other non-poisonous plants, not more than 2%.
Minerals not more than 1%.

Packaging, labeling, quality requirements verification, storage and shipping.
According to SSH 2500: 1988: "Medicinal, ether and tannery plants. Packaging, labeling, quality requirements verification, storage and shipping. " or its equivalent.
The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.
Tea is packaged in packaging plastic or paper volumes by CA requirements.

The labels are marked on each packaging:

- Manufacturer's name,
- Product name,
- Net weight,
- Expiry date,
- Special storage conditions.

Transport must be carried out with clean means protected from atmospheric factors by applying hygienic-sanitary rules for the transport of foodstuffs and which do not affect the characteristics and quality of the product and ensure its hygienic preservation.

Verification of quality requirements
The economic operator from any given production or collection from which he supplies the CA, must have a phytosanitary certificate.
It should be accompanied by a regular analysis report under the legislation in force.
The physic-chemical analysis report should contain the above indicators.
Report "Physic-chemical analysis" should be presented in original, or certified photocopies

LOT NR.5

1. EGG

Based on SSH 325-1 : 1993 or its equivalent.

Based on Regulation no. 1 dated 25.05.2005 of the Ministry of Agriculture and Food and pursuant to CEE Regulation no. Council Regulation (EC) No 1907/90 on the Egg Trading Rates, in Instruction no. 21 dated 25.11.2010 of the Ministry of Agriculture, Food and Consumer Protection, and based on the Order of the Ministry of Agriculture no. 645, dt. 23.12.2016, Replacing Annex I of Order no. 234, dated 20.05.2014, On the approval of the regulation "On microbiological criteria for food products".

Distribution

- **Weight in grams:**
    - **less than 53 gr. (S)**
    - **53 gr or more and not more than 63 gr. (M)**
    - **63 gr and not more than 73 gr. (L)**

Quality requirements

- *Exterior:* clean and free of explosion. Light pollution is allowed.
- *Air chamber (height) mm:* not more than 9 mm.
- *The egg white.* Dense pure and clean without bloodstains (checked on ovoscope).
- *Egg yellow.* Compact located in the central position slightly removable. Minor deviation from center position is allowed.
- *Wind:* no smell of decay and other foreign odor.
- Each grain must be stamped containing the trademark and date of sacrifice.

It should also be accompanied by an analysis report for each party of goods where the latter matches the date and mark of the stamp.

Microbiological analysis (based on Order No. 645, dated 23.12.2016).

Packaging and labeling
Eggs are packed in cartons with capacity according to CA requirements.
The labels are marked on each packaging:
- The name of the manufacturing enterprise,
- Quantity,
- Expiry date.

Verification of quality requirements:
The product must be accompanied by a regular analysis report under applicable legislation.
Report "Microbiological analysis" should be presented in original or notarized photocopies.

LOT NR.6 FRUITS AND VEGETABLES

1. **PEAS**

Based on SSH 1713: 1988 or its equivalent.

Classification:

- **Type: First Quality, the green peas (grain) fresh**

Quality requirements

Sensory Indicators:
- *Appearance:* green, fresh, clean, colored with cultivar, with technical maturity and normal size of cultivar.

- *Mechanical damage, rust stains, anthracnose, ignition and rot:* killed up to 5% of mass. Anthracnose stains, inflammation and decay are not allowed with rust stains.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 "Vegetables. Packaging, labeling, verification of quality requirements, storage and transport ", or its equivalent.
The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transportation of fresh vegetables is done with clean means protected from damages and other atmospheric factors by applying hygienic-sanitary rules for transporting products.

2. **PEAS**

Based on SSH 1713: 1988 or its equivalent.

Order of the Ministry of Agriculture No. 645, dt. 23.12.2016, Replacing Annex I, Order no. 234, dated 20.05.2014, On the approval of the regulation "On microbiological criteria for food products".

Distribution

- **Type: Frozen Grain Peas , first quality**

Quality requirements

- *Appearance and consistency:* Pure, lightweight, with frozen parts in the bag due to machining, frozen in the bag, with consistency, firm and adhered to the block, but strikingly, with ice crystals, with technical maturity.

- *Color:* characteristic of the cultivar.

- *Taste and aroma:* with the characteristic taste and aroma of the pea. No sour taste, no foreign scent, no mold smell.

- *Grain size:* normal by cultivar.

- *Mechanical damage:* up to 5% allowed.

- *Rotten, affected by diseases and insects:* not allowed.

Accompanying documentation:

Microbiological analysis (based on Order No. 645, dated 23.12.2016).

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 “Vegetables. Packaging, labeling, verification of quality requirements, storage and transport” or its equivalent.

The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use. Packaging is done in plastic bags, with measures according to the requirements of the CA.

The labels are marked on each packaging:
- Manufacturer's name,
- Product name,
- Net weight,
- Date of production,
- Expiry date,
- Special storage conditions.

Transport must be carried out with clean means protected from atmospheric factors by applying hygienic-sanitary rules for the transport of foodstuffs and which do not affect the characteristics and quality of the product and ensure its hygienic preservation.

Verification of quality requirements
It should be accompanied by a regular analysis report under the legislation in force.
The analysis report presented should contain all of the above indicators.
Report "Microbiological analysis" should be presented in original or notarized photocopies.

GREEN BEAN

Based on SSH l760: 1988 or its equivalent.

Distribution

- **Type: First quality, fresh**

Quality requirements

- *Exterior and color:* Green, fresh, no strands, typical for cultivar.
- *Flammable, pressed and moldy grains:* not allowed to wither.
- *Mechanical damage:* up to 3% of party with minor damage (cracked or broken) are allowed.
- *Rust stains,* in% no more than: not allowed.
- *From diseases and chemical solutions,* are not allowed.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 “Vegetables. Packaging, labeling, verification of quality requirements, storage and transport” or its equivalent.

The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh vegetables is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

3. **OKRA**

Based on SSH 1491: 1987 or its equivalent.

Classification:

- **Type: First quality, fresh**

Quality requirements

Sensory Indicators:

- *Appearance:* Fresh, healthy, clean, with normal cultivar thread and seeds that look light, straight, easily deformed. The shape should be of a polygonal prism that narrows to the top, without wood and without strands.
- The *length of the fruit for short fruit* should be up to 6 cm and *for that fruit* up to 8 cm.
- *Various damages (mechanical, chemical disease):* Up to 5% of party with slight drying is allowed. It is not allowed with disease and pests.
- *Color* be typical of the cultivar.
- Fruit *construction:* The fruit is soft, with small seeds in the milk stage. Allowed with overripe fruit up to 2% for first quality.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 "Vegetables. Packaging, labeling, verification of quality requirements, storage and transport" or its equivalent.

The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh vegetables is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

4. **LEEK**

Based on SSH 1759: 1988 or its equivalent.

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- *Exterior:* Fresh, moist, clean, white to green, not greasy and washed with drinking water.
- *Diameter at the thickest part, cm:* Above 2.5 - 3.5.
- *Stalk length, cm:* 25 - 45.
- *Leaf length from rosette, cm, not more than:* 20.
- *Root system, cm, not more than:* 1.
- *Injuries and Diseases:* Not allowed.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 "Vegetables. Packaging, labeling, verification of quality requirements, storage and transport or its equivalent.

The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh vegetables is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

SPINACH

Based on SSH 1757: 1988 or its equivalent.

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- *Exterior:* Fresh, green leaves, with characteristic green of cultivar. Washed and cleaned with potable water without blooming.
- *Clutch length, cm:*
    - *For greenhouse spinach:* Over 30.
    - *For field spinach:* Over 20-30.
- *Root system, cm, not more than:* 1.
- *Affected by diseases, faint, moldy and rotting:* Not allowed.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 "Vegetables. Packaging, labeling, verification of quality requirements, storage and transport" or its equivalent.

The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh vegetables is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

5. TOMATO

Based on SSH 1726: 1988 or its equivalent.

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- *Exterior:* Fresh, typical of the cultivar, complete, clean, unadulterated, unpressurized, with no rotting and no sunburn, untouched by diseases and pests, and not moist.
- *Maturity and color:* Normal maturity, red, light pink and green around the tail. Overdone tomatoes, softened and dried, are not allowed.
- *Injuries and Diseases:* Not allowed.
- *Easily* cracked *and killed:* Up to 5% cracking around tail but no fluid (calcified) permitted for medium and late types.
- *Grain size (largest width diameter), cm, not less than:*
    - *For the Elderly:* 5 .
    - *For the middle and late:* 7 .
    - *For the middle and late*
    - *Hour (length):* 5 .

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 "Vegetables. Packaging, labeling, verification of quality requirements, storage and transport" or its equivalent.

The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh vegetables is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

6. ONION

Based on SSH 1468: 1987 or its equivalent.

Classification:

- **Type: Quality first**

Quality requirements
Sensory Indicators:
- *Color appearance:* Characteristic of dried white onion with no caramelized parts. In the form of circular, sector 2-5 mm thick. Pieces of small size up to 5% of the quantity are allowed.
- *Taste and smell:* Characteristics of onion without taste and foreign smell.

Physic-chemical indicators:
- *Humidity* not more than 8%.
- Foreign materials are not allowed.
- Microbial loads: within the norms allowed by the Ministry of Agriculture and Rural Development.
- Frozen, rotten and moldy are not allowed.

Packaging and labeling

Onions are placed in cardboard boxes in quantities according to the requirements of the CA.
The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.
The labels are marked on each packaging:

- Manufacturer's name,
- Product name,
- Net weight,
- Special storage conditions.

Verification of quality requirements
Delivery is by party. Part is considered the quantity of dry onions with the same characteristics, produced by the same producer and delivered simultaneously.
Each party is accompanied by a laboratory analysis sheet.
It should be accompanied by a regular analysis report under the legislation in force.
The analysis report presented should contain all of the above indicators.
Report "Physic-chemical analysis" should be presented in original, or certified photocopies.

Storage and transportation
The dried onion wrapped as above is stored in dark, dry, well-ventilated environments with temperatures up to 25 ° C and relative humidity not exceeding 75%.
The bags or boxes are placed in stacks on a wooden skeleton up to 25 cm from the floor and 50 cm from the walls. The premises should be disinfected from time to time.
The transportation of vegetables is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for transportation of food products.
The onion produced and stored under the conditions set out in this standard is guaranteed by the manufacturer for 8 months from the date of production.

7. SCALLION

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- The first quality is required, to be moist, fresh, clean, washed with drinking water, green leaf color, not cracked, greasy and no grease.
- The *length of the herd* to be unrestricted and with no tails cut.
- *Mechanical damage is* not allowed.
- *Yellow and wet leaves, large, long, rotten cormorants* are not allowed.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 “Vegetables. Packaging, labeling, verification of quality requirements, storage and transport” or its equivalent.

The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh vegetables is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

8. POTATO

Based on SSH 1729: 1990 or its equivalent.

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- *Appearance:* Complete, healthy, non-green, pure, seedless, a characteristic color of the cultivar. Same tubers in shape and color.
  a) Green tubers at 1/3 of the surface,%, by mass, not more than : 1.
  b) Tubers,%, by mass, not more than : 2.
  c) Tubers with bare skin up to 1/3 of the surface,%, by mass, not more than :
    - *For summers :* 10.
    - *For winters :* 15.
- *Minerals (stones, etc.%, by weight, not more than :* Not allowed.
- *Nitrate content mg / kg, not more than :* 250.
- *Damage,%, of tuber number, not more than :*
  - *Cracks, cuts and bumps are not allowed:* Not allowed.
  - *Held:*
    - *For summers:* Not allowed.
    - *For winters:* 1.
  - *From wireless network:* Not allowed .
  - *From sunburn:* Not allowed .
  - *From frost and freezing:* Not allowed .
  - *From illness:*
    - *Rust stain:* 1.
    - *Triggers, ring rot, etc., pulp diseases:* Not allowed .
  - *Rotten:* Not allowed.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 “Vegetables. Packaging, labeling, verification of quality requirements, storage and transport ”or its equivalent.
The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh vegetables is done with clean means protected from damages and other

atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

9. CABBAGE

Based on SSH 1758: 1988 or its equivalent.

Distribution

- Type: first quality , fresh

Qualitative indicators

- *Exterior:* Developed, with sheet coils, strong to the touch. Unalloyed cabbages are allowed up to: 5% of the party.
- Cleansing and length of trunk: Be clean and with 2 - 3 green leaves, related to the cochlea, which is up to 3 cm.
- *Various Mechanical Damages, Illnesses, and Light Cracks:* Up to 5% of the party with slight mechanical damage, easily cracked and exploded and easily damaged by frost. With illnesses are not allowed.
- *Grain Weight:*
  a) For early cabbage: Not less than 1 kg.
  b) With medium to late roasting: Not less than 1.5 kg.
  c) For cabbage type "Drinishti", hybrids etc.: Not less than 0.8 kg.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 “Vegetables. Packaging, labeling, verification of quality requirements, storage and transport ”or its equivalent.

The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh vegetables is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

10. PEPPERS

Based on SSH 1756: 1988 or its equivalent.

Distribution

- Type: first quality, fresh

Qualitative indicators

- *Appearance:* Typical in color, shape of cultivar, fresh, clean and of technical maturity.

- *Damage (printed, scratched),%, not more than : 3.*
- *Taste:* Characteristic of the cultivar. It is not allowed to mix chili peppers with non-chili peppers.
- *Length, cm:*
    - *For tall :* Over 10.
    - *For round :* Over 7.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 "Vegetables. Packaging, labeling, verification of quality requirements, storage and transport "or its equivalent.

The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh vegetables is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

11. EGGPLANT

Based on SSH 1730: 1988 or its equivalent.

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- *Exterior:* Characteristic of cultivar. Crisp, clean, smooth surface, black on the gills, with normal maturity, with green leaves, with weak glossy shades, without grease.
- *Injuries and Diseases:* Not allowed.
- *Rotten, moldy, frozen:* Not allowed.
- *Size, cm:*
    a) Diameter, not more than:
    - For long : 5
    - For round: 12
    b) Length: 15-20.
- *Tail length cm, not more than: 4.*

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 "Vegetables. Packaging, labeling, verification of quality requirements, storage and transport "or its equivalent.

The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh vegetables is done with clean means protected from damages and other

atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

12. PUMPKIN

Based on SSH 1753: 1989 or its equivalent.

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- *Exterior:* Fresh, moist and clean. In typical cultivar shape and color.
- *Hardness: The* scratch is easily scratched.
- *Pulp Composition:* White to yellow. With a healthy pulp, with small seeds not completely filled (newly formed).
- *Size (Largest Width Diameter) :* Up to 4 cm.
- *G dramatically less tail, cm, so :* 2.
- *Injuries and Diseases:* Up to 5% of the party with light scratches on the skin are allowed. not
  crack and crack are allowed.
- *Affected by diseases and insects:* Not allowed.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 “Vegetables. Packaging, labeling, verification of quality requirements, storage and transport ”or its equivalent.

The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh vegetables is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

13. CARROTS

Based on SSH 1712: 1988 or its equivalent.

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- *Exterior:* Fresh, clean, non-woody, with typical cultivar color, with green leaves, with no clefts or no clefts. Unmodified and washed with drinking water.

- *Stalk diameter (widest), cm:* Above 3-5.
- *Vegetative measures, cm, not more than :* 15.
- *Mechanical Damage, Affected by Diseases and Insects, Yellowish, Faded, Molded and Decayed,%, Not more than : Not allowed.*

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH 1799: 1988 "Vegetables. Packaging, labeling, verification of quality requirements, storage and transport "or its equivalent.

The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh vegetables is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

14. APPLE

Based on SSH 1752: 1988 or its equivalent.

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- *Appearance, maturity, smell and taste:* In shape, color and taste of cultivar, without deformation, with the same technical maturity, sound, clean, normally developed and with tails but also without tails but without tails defects around the tail . No foreign smell and taste .
- *Size of grain (cutting of the thing Razi, in the largest diameter):*
    - *Cultivars with elongated grains not less than :* 60 mm .
    - *Cultivars with round grains not less than :* 7 0 mm .
    - *Small-grain cultivars not less than :* 5 0 mm .
- *Different times:*
    - *Mechanical:* Up to 2 non-black, small, light grain stains are allowed.
    - *Affected by nematodes and insects are not allowed .*
    - *From worm (without gallery n s brand ESI) n u k allowed.*
    - *From fusyclad (chrome and droplet):* Allowed in the form of drops, not more than 2 drops per grain.
    - *All overhead damages (within the rates set for each party),%, not more than :* 10.
    - *N j olla s hkaktuara sun on the skin in uk permitted.*
    - *Lumps on the skin n uk allowed.*
    - *Stained by chemical solutions n s surface s rfaqen the grain s s :* Up to 1/4 of the fruit surface .

Packaging, labeling, quality requirements verification, storage and shipping

According to SSH ISO 7558: 1988 "Guide for the pre-packing of fruits and vegetables" or its equivalent.
The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh fruits is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

15. ORANGE

Based on SSH 1722: 1988 or its equivalent.

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- *Appearance:* Fresh, normal, healthy, tail-shaped. Before and after January 15, tailless grains of 5 and 20%, respectively. With full technical maturity.
- *Color, taste and aroma:* Characteristic color of cultivar, yellow to orange, with characteristic odor and sweet taste in pungent. Without bitter taste.
- *Grain size, (largest diameter) mm, not less than: 70.*
- *Mechanical damage, affected by diseases and insects, rotten, moldy and fermented, also foreign matter, scratches on the surface, but without touching the pulp:* Not allowed.
- It is also not allowed to soften grains, freeze and moisten their surface.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH ISO 7558: 1988 "Guide for the pre-packing of fruits and vegetables" or its equivalent.
The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh fruits is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

16. TANGERINE

Based on SSH 1778: 1988 or its equivalent.

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- *Appearance:* Normally developed, clean grains with fine tails near the surface of the grains. With full technical maturity.
- *Color, taste and aroma:* Characteristic of mandarins, without foreign odor and taste. Group of satsumas and yellowish greenish-colored clementine .
- *Grain size (largest diameter), mm, not less than :*
    - *For satsumat :* 50.
    - *For others :* 45.
- *Mechanical Damage* : Not permitted, affected by diseases and insects, rotten, moldy and fermented, Also no foreign matter, scratches on the surface, but without touching the pulp. It is also not allowed to soften grains, freeze and moisten their surface.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH ISO 7558: 1988 "Guide for the pre-packing of fruits and vegetables" or its equivalent.
The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh fruits is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

17. PEAR

Based on SSH 1733: 1988 or its equivalent.

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- *Appearance, maturity, smell and taste:* Normal, healthy, clean, with characteristic cultivar color, technical maturity and tail.
- Grain size, mm (largest longitudinal diameter), not less than:
    - For round: 45.
    - For long: 40.
- *Mechanical damage,%, not more than* : Allowed up to 5% of party or number of grains with slight damage.
- *Touch diseases,%, not more than:* Not allowed.
- *Damage from frost, frost, wet and foreign matter:* Not allowed.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH ISO 7558: 1988 "Guide for the pre-packing of fruits and vegetables" or its equivalent.
The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh fruits is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

18. PEACH

Based on SSH 1487: 1988 or its equivalent.

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- *Appearance, color, smell and taste:* Required to be fresh grains, with normal development, healthy, color and odor characteristic of cultivated, clean, without tails.
- Be of full technical maturity and sweet taste.
- Size of heads (Larger diameter), mm:
    - Early : 50.
    - Early Half : 55.
    - Late : 60.
- *Light mechanical damage,%, not more than :* not allowed.
- *Diseases, insects, sun, color change,%, no more than:* 5.
- *Moldy, fermented, rotten and foreign matter :* Not allowed.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH ISO 7558: 1988 "Guide for the pre-packing of fruits and vegetables" or its equivalent.
The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh fruits is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

19. NECTARINE

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- Required to be fresh grains, with normal development, healthy, color and odor characteristic of cultivated, clean, without tails.
- Be of full technical maturity and sweet taste.
- *Mechanical, moldy, rotten damage is* not allowed.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH ISO 7558: 1988 "Guide for the pre-packing of fruits and vegetables" or its equivalent.
The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh fruits is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

20. PLUMS

Based on SSH 1800: 1988 or its equivalent.

Distribution

- **Type: first quality, fresh**

Qualitative indicators

- *Exterior:* Normally developed, typical of cultivar, with strong pulp consistency. Fresh and clean.
- *Color, taste and smell:* The characteristic color of the cultivar.
- *Technical maturity:*
  - Immature,%, not more than: 1.
- A *mixture of cultivars and non-typical form,%, not more than:* 1.
- *Mechanical damage,%, not more than :* 1.
- *Foreign matter,%, not more than*
  - *Organic:* 0.5.
  - *Non Organic:* Not allowed.
- *Fermented, moldy, dried and affected by insects and diseases:* Not allowed.

Packaging, labeling, quality requirements verification, storage and shipping
According to SSH ISO 7558: 1988 "Guide for the pre-packing of fruits and vegetables" or its equivalent.
The packaging must ensure the hygienic, nutritional, technological and organo-leptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh fruits is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

21. APRICOT

Based on SSH 1472: 1988 or its equivalent.

Distribution

- **First quality, fresh**

Quality requirements

Qualitative indicators:

- *Appearance and Maturity:* Be fresh, healthy, normal-grained, clean and with technical maturity.
- The *color, smell and taste* characteristic of the cultivar.
- *Grain size (largest diameter),* mm not less than:
    - *Apricots:* 40
    - *Zerdeli:* 30
- *Not affected by diseases of the skin and foreign matter.*
- *Mild mechanical damage and insect affected by* no more than 4%.

Packaging, labeling, quality requirements verification, storage and shipping

According to SSH ISO 7558: 1988 "Guide for the pre-packing of fruits and vegetables" or its equivalent.

The packaging must ensure the hygienic, nutritional, technological and organoleptic quality of the product must be safe and suitable for the purpose of use.

The transport of fresh fruits is done with clean means protected from damages and other atmospheric factors by applying hygienic - sanitary rules for the transportation of food products.

Note:

For foods and food products [1] **, the provisions of the Food Legislation will apply.**

For the above food items, where an analysis report is required, the economic operator must submit an original analysis report or a notarized copy issued by a reference laboratory or accredited under the legislation in force. The relevant analysis report (Safety and Quality Indicator Sheets) should be by product type, lot number and product lifespan and be product-related. The analysis report should include the product name or other data indicating or linking this analysis report to the product.

When shipped, the product must be accompanied by a certificate of origin under the legislation in force on the food.

Food products, subject to Council of Ministers decision no. 1344 dated 10.10.2008 “On the approval of the rules for the labeling of foodstuffs”, Article 4 and Article 13, to be provided with the respective labels.

For meat products / processed meat.

The carcass part (shoulder, thigh and chest) should be sealed with the veterinary check stamp.

Each party / carcass meat should be accompanied by veterinary certificate, which guarantees product safety "meat" f of which it proves that the performed audit is not affected by the disease, but it is safe and permitted to be marketed for public consumption.

For fresh unprocessed fruit and vegetable food products, the provisions of the Food Legislation shall apply.

In the analysis sheets accompanying each quantity of goods shipped, the economic operator shall record the quantity of production referred to in this analysis sheet.

The provisions of the legislation in force shall apply to the packaging of foodstuffs.

The Contracting Authority shall, at the time of delivery of the goods, verify the shelf life of the product to be supplied, in accordance with the estimated period of consumption by the CA of the product.