



# BEVERAGES

## HALAL CERTIFICATION SHEET

1 DOCUMENT AND PRODUCT DESCRIPTION BASED ON DOCUMENTATION		
1.1	Document Number and Name based on certification (Standard/Criteria etc.)	<p>LAW OF REPUBLIC OF INDONESIA NUMBER 33 YEAR 2014            REGULATIONS OF u=E =ALAL PRODUCA ASSURANCEOR8ANI-IN8 AGENCY BPMP= NUMBER 3 OF 2023 ON 8UIDELINES FOR ACCREDIAuAuION AND OR            ASSESSMENu OF CONFORMIUy OF FOREIGN =ALAL CERuIfICAUION BODY            u=E DECREE OF u=E MINISTER OF RELIGIOUS AFFAIRS OF u=E REPUBLIC OF INDONESIA NUMBER 4 YEAR 2021            - SNI 99002:201 , SNI 99003:2018</p>
1.2	Product name/Class/Type/Type/Type	<p><b>B. Beverages</b></p> <p><b>Product group:</b> 1. Beverages with processing</p> <p>Details of Product Type</p> <p>Classification Code 1.1 Drinking water</p> <ul style="list-style-type: none"> <li>- Mineral water</li> <li>- Demineralized water</li> <li>- Dew drinking water</li> <li>- Oxygenated</li> <li>- demineralized/mineral/dew drinking water</li> <li>- Carbonated demineralized/mineral/dew drinking water</li> <li>- Sparkling water</li> <li>- Sparkling water</li> <li>- Drinking water with other processing</li> </ul> <p>1.2 Fruit and vegetable juices</p> <ul style="list-style-type: none"> <li>- Fruit juice</li> <li>- Mixed fruit juice</li> <li>- Lime juice</li> <li>- Apple juice</li> <li>- Pomelo juice</li> <li>- Orange, valencia juice</li> <li>- Citrus fruit, tangerine, pontianak</li> <li>- oranges juice</li> <li>- Garut citrus juice</li> <li>- Medan citrus juice</li> <li>- Pineapple juice</li> <li>- Lemon juice</li> <li>- Passion fruit juice</li> </ul>



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- Grape juice
- Prune juice
- Blackcurrant juice
- Mango juice
- Soursop juice
- Star fruit juice
- Plum juice
- Peach juice
- Guava juice
- Pomegranate juice
- Pear juice
- Redcurrant juice
- Blackberry juice
- Raspberry juice
- Strawberry juice
- Blueberry juice
- Mangosteen juice
- Dutch eggplant juice
- Lychee juice
- Kiwi juice
- Dragon fruit juice
- Vegetable juice
- Tomato juice
- Carrot juice
- Mixed vegetable juice
- Other vegetable and fruit juices

#### 1.3 Fruit and vegetable juice concentrates

- Fruit juice concentrate
- Orange, valencia juice concentrate
- Siam orange, tangerine juice concentrate
- Apple juice concentrate
- Grape juice concentrate
- Sweet grape juice concentrate
- Blackcurrant juice concentrate
- Pineapple juice concentrate
- Fruit juice drink concentrates



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- Fruit drink concentrates
- Fruit and vegetable juices concentrates
- Vegetable juice concentrate
- Tomato juice concentrate
- Fruit nectar and vegetable nectar
- Fruit nectar
- Small fruit nectar
- Mixed fruit nectar
- Apricot nectar, peach nectar or pear nectar
- Blackcurrant nectar
- Citrus fruit nectar
- Guava nectar
- Mango nectar
- Soursop nectar
- Vegetable nectar
- Fruit nectar concentrate
- Vegetable nectar concentrate
- Other fruit nectar and vegetable nectar concentrates

#### 1.4 Flavored water-based beverages and particulated drinks

- Carbonated fruit juice
- Carbonated fruit drink
- Carbonated flavored drink
- Carbonated drink
- Non-carbonated drink
- Milk flavored drink
- Ginger ale
- Sarsaparilla
- Cream soda
- Citrus drinks
- Citrus comminutes
- Cola drink
- Lemonade
- Punches/ades
- Crush
- Fruit juice
- Fruit drink



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- Fruit flavored drink
- Flavored drink
- Jelly drink
- Tea
- Coffee
- Cappuccino
- Chocolate drink
- Frozen lemonade concentrate
- Flavored drink concentrate
- Flavored squash
- Other flavored water-based drinks, and particulated drinks

1.5 Coffee, substitutes coffee, tea, herbal preparations, and hot grains and cereal drinks, except chocolate

- Black tea bag
- Fragrant tea bag
- Green tea bag
- Instant tea
- Decaffeinated instant tea
- Tea drink concentrate
- Tea powder drink
- Ground coffee
- Instant coffee
- Mixed coffee
- Formulated caffeinated beverages
- Coffee drink concentrate
- Dipped coffee
- Decaffeinated coffee
- Decaffeinated instant coffee
- Drink of coffee and milk powder
- Primary coffee powder drink
- Coffee powder drink
- Soybean juice drink
- Mungbean juice drink
- Almond drink
- Dipped cereals
- Other coffee, substitutes coffee, tea, herbal preparations, and hot grains and cereal drinks, except chocolate



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### 1.6 Milk-based drinks

- Liquid milk (plain)
- Other liquid milk (plain)
- Milk beverages
- Drinks containing milk
- Fermented milk drinks
- Lassi
- Liquid buttermilk (plain)
- Flavored liquid milk drinks
- Full cream milk
- Flavored milk
- Drinks containing flavored milk
- Flavored fermented milk drinks
- Beverages containing flavored milk powder
- Yoghurt drinks
- Whey-based drinks
- Other milk-based drinks

### 1.7 Traditional beverages

- “Bandrek” (local beverage)
- “Bajigur” (local beverage)
- “Wedang jahe” (local beverage)
- “Wedang uwuh” (local beverage)
- “Saraba”(local beverage)
- “Bir pletok” (local beverage)
- “Sekoteng” (local beverage)
- “Sekoteng” powder (local beverage)
- Botanical drinks/spices drinks (solid or liquid form)
- Other traditional beverages

### 1.8 Beverages product with other processing

**Product group:** 2. Beverage substances group

### 2.1 Drink ingredients



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			- Drink Premixes
1.3	Legal Terms (if any)	<p>Veterinary Services, Plant Health, Food and Feed Law No. 5996          Biosafety Law          Turkish Food Codex Regulation          Turkish Food Codex Communiqué on Fruit Juice and Similar Products,          Turkish Food Codex Non-Alcoholic Beverages Communiqué,          Turkish Food Codex Food Additives Regulation          Turkish Food Codex Regulation on Flavorings and Food Ingredients with Flavoring Features          Turkish Food Codex Contaminants Regulation          Turkish Food Codex Regulation on Maximum Residue Limits of Pesticides          Turkish Food Codex Food Additives Regulation  <i>TGK Food Labeling and Consumption</i> Regulation on Information to Officials  <i>TS OIC/SMIIC 24 General Requirements for Food Additives and Other Chemicals Added to Halal Food</i>          Note: In inspections carried out abroad, the legal conditions of the relevant country are taken as basis.</p>	



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2	PRODUCTION FACILITY AND PROCESS REQUIREMENTS		
	<p><b>2.1</b></p> <p><b>Conditions for the Production Facility</b></p>	<p>The floor of the production facility should be made of material that is waterproof, non-slippery, washable, does not allow pests and microorganisms to settle, should not have cracks, and should be easy to clean and disinfect. (Nonconformance Category: Minor)</p> <p>There should be odor-trapped channels with sufficient slope to prevent the accumulation of washing water on the floor of the production area. (Nonconformance Category: Minor)</p> <p>The walls at the production site should be made of smooth and light-coloured material that is waterproof, washable and does not allow pests and microorganisms to settle, there should be no cracks, it should be easy to clean and disinfect, and the places where the wall and the base meet should be rounded and dirt-proof. (Nonconformance Category: Minor)</p> <p>Windows and their frames, including ventilation fans, should be made of durable stainless material, and the opening wings should have window screens to prevent flies, insects and rodents from entering. (Nonconformance Category: Minor)</p> <p>Input, semi-finished and finished products that are not suitable for halal production; must be clearly identified and separated to prevent accidental use. (Nonconformance Category: Critical/Significant)</p> <p>Doors at the production site must be wide enough for internal transport vehicles to pass through easily, must have smooth and waterproof surfaces, must be made of stainless material and must be self-closing. (Nonconformance Category: Minor)</p> <p>Ceiling equipment at the production site should be constructed in a way that does not cause direct or indirect contamination due to dust, evaporation and dripping. (Nonconformance Category: Minor)</p> <p>The production area must be illuminated in a way equivalent to daylight, the lighting must be done in a way that does not change the natural colors, and the lighting devices must be protected. (Nonconformance Category: Minor)</p> <p>In workplaces and all areas where cleaning is carried out, there must be a continuous supply of potable hot and cold water at sufficient pressure and a sufficient number of faucets, preferably of a type that is not operated by hand or lever. Liquid cleaning materials in the sinks should be suitable for halal food production. Liquid cleaning materials, paper towels and foot-openable garbage bins should be kept in sinks. Toilets should not open directly to production areas. (Nonconformance Category: Critical/Significant)</p> <p>Liquid soap for personnel cleaning, disinfectant water suitable for halal food production and paper towels should be available in toilets. Additionally, bonnets, galoshes, etc. are required at the entrance to the production areas. materials should be available and their effective use should be ensured. (Nonconformance Category: Minor)</p> <p><i>Along with the production area, there is a dining hall, storage areas, toilets, changing rooms, etc. All areas of the factory must comply with cleaning and hygiene rules. (Nonconformance Category: Critical/Significant)</i></p> <p>Storage areas; It should be arranged in such a way that raw materials and finished materials used in halal food production are stored separately from other non-halal inputs and finished materials. Inputs, semi-finished products and finished products that are not suitable for halal food production; must be clearly identified and separated to prevent accidental use. (Nonconformance Category: Critical/Significant)</p> <p>Chemicals used in the hygiene and sanitation of production equipment must be suitable for halal food production, stored separately and used in accordance with the instructions for use. (Nonconformance Category: Critical/Significant)</p> <p>For cleaning and disinfection of the tools used in the production area, containers containing water at the appropriate temperature or disinfectant substance suitable for halal food production are kept in appropriate places of the work areas. (Nonconformance Category: Critical/Significant)</p> <p>At the production site, precautions must be taken to prevent contamination of water, detergent and/or disinfectant and their solutions with residues that may be contaminated during and after cleaning and disinfection of materials, tools and equipment. (Nonconformance Category: Critical/Significant)</p>	



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		<p>There should be sufficient size and number of cold stores according to the capacity of the production site, and cold stores should have appropriate cooling equipment. (Nonconformance Category: Minor)</p> <p>Necessary protective measures should be taken to prevent cross-contamination. (Nonconformance Category: Minor)</p> <p>In case of water supply from a source other than city mains water, the water source must be protected against all kinds of contamination and water disinfection must be carried out according to a plan and records must be kept. (Nonconformance Category: Minor)</p> <p>Analyzes of water used in production must be carried out within the framework of the provisions of the Regulation on Water for Human Consumption published by the Ministry of Health of the Republic of Turkey. (Nonconformance Category: Minor)</p> <p>After transportation, vehicles must be washed with hot water and chemicals suitable for Halal food, as specified in the hygiene instructions, and recorded. (Nonconformance Category: Minor)</p> <p>Packaging materials used; It should not be made of non-halal material, should not be produced with machines that have come into contact with non-halal material, should be physically separated from other non-halal materials during storage, and should not contain hazardous components that affect human health. (Nonconformance Category: Critical/Significant)</p> <p>Disinfectant mats and hand disinfectants suitable for halal food production should be available at the entrances to production areas and at the toilet exits. (Nonconformance Category: Minor)</p> <p>Detailed hygiene control programs should be made at the production site, these programs should be hung in the workplace, and the cleaning and disinfection processes should be marked and recorded. (Nonconformance Category: Minor)</p> <p>There must be dressing and rest rooms for personnel working at the production site. (Nonconformance Category: Minor)</p> <p>The organization must appoint a person and/or work with expert organizations for pest control activities within the framework of the relevant legislation. Precautions must be taken against insects and pests. (Nonconformance Category: Critical/Significant)</p> <p>The use and application of pesticides should be done only by trained people, and a control system should be established to prevent safety hazards in the product. (Nonconformance Category: Minor)</p> <p>The resulting waste and residues must be disposed of and evacuated in accordance with hygienic conditions, without harming the environment and public health. (Nonconformance Category: Minor)</p> <p>There must be instructions regarding occupational safety in the business and precautions must be taken in accordance with these instructions. (Nonconformance Category: Minor)</p> <p>Input, semi-finished and finished products that are not suitable for halal production; must be clearly identified and separated to prevent accidental use. (Nonconformance Category: Critical/Significant)</p> <p>Bonnets, galoshes, etc. are required at the entrance to the production areas. materials should be available and their effective use should be ensured. (Nonconformance Category: Minor)</p>
2.2	<b>Conditions Regarding the Production Process/Equipment</b>	<p>System, unit, machine, etc. used in production. The parts in contact with the product must be made of stainless steel. (Nonconformance Category: Minor)</p> <p>The facility must have temperature meters and weighing devices. (Nonconformance Category: Minor)</p> <p>There must be instructions for use and maintenance of machines and devices used in production. (Nonconformance Category: Minor)</p> <p>There must be a generator of sufficient power at the workplace. (Nonconformance Category: Minor)</p> <p>Oils used in production equipment; It must be food safe and must not contain any non-halal ingredients. (Nonconformance Category: Critical/Significant)</p> <p>After transportation, vehicles should be washed with hot water and chemicals that comply with halal conditions, as specified in the hygiene instructions. (Nonconformance Category: Minor)</p>



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3 DOCUMENTATION TERMS			
3	3.1	Minimum documentation to be implemented by the organization Conditions	1- Control of Documents and Records (Nonconformance Category: Minor) 2- Definitions of Responsibility and Authority (Nonconformance Category: Minor) 3- Prerequisite Programs (Nonconformance Category: Critical/Important) 4- Hazard Analysis (Operational Prerequisite Programs / HACCP Plans) (Nonconformance Category: Critical/Important) 6- Control of Measuring and Monitoring Devices (Nonconformance Category: Critical/Important) 7- Correction and Corrective Actions (Nonconformance Category: Minor) 8- Production Flow Charts (specifying Halal Control Points) (Nonconformance Category: Minor)
	3.2	Additional Terms (if any)	In the halal certification program conformity assessment activities, first of all, compliance with legal conditions (defining the product in terms of physical, chemical and microbiological parameters) will be sought. If there are no legal requirements regarding the product under review, the conditions specified in the certification sheet are required.

4 QUALITY CONTROL REQUIREMENTS			
4	4.1	Personnel Conditions and Qualifications	At least 1 technical person (Food Engineer, Agricultural Engineer (Food and Dairy Department), Chemical Engineer, Chemist) must be employed within the company as the manager responsible for production and quality control. (Nonconformance Category: Critical/Significant)  There should be a sufficient number of personnel according to the service capacity, they should wear clothes according to the work they do, their daily personal hygiene should be checked and these checks should be recorded. (Nonconformance Category: Minor)  <i>Training should be planned and halal training records should be kept according to the training plan. (Nonconformance Category: Critical/Significant)</i>  Before personnel are hired, they must be examined by an official health institution; They must have a report stating that they do not carry a contagious disease, those who are sick or carriers should not be employed, and these documents should be kept in their personal files. Health checks of all production-related personnel must be carried out in the periods specified in the relevant legislation and records must be kept. Regarding personnel health checks, the conditions of the "Hygiene Training Regulation", which was prepared by the Ministry of Health, the Ministry of Internal Affairs and the Ministry of Agriculture and Forestry and came into force after being published in the Official Gazette dated 5 July 2013 and numbered 28698, should be met. (Nonconformance Category: Critical/Significant)



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4.2	Inspections and Tests that must be performed on each product (100%) at the Production Site	-
4.3	Inspections and Experiments that must be carried out with sampling (Mandatory at the Production Site)	CO2 in carbonated drinks  The organization must carry out the end product inspection and tests specified in the standard/criteria within the framework of a quality control plan. This quality control plan may include all or some of the tests required by the standard.
	Inspections and Experiments that need to be done with sampling (Those that can be used in external laboratories)	The organization must carry out inspections and tests that are within the scope of the standard/criteria and cannot be performed at the production site, in traceable external laboratories within the framework of a quality control plan.
4.4	Type Tests and Validity Periods (if any)	It is not implemented in the halal certification program.
4.5	Additional Terms (if any)	1. For inspections and tests that the organization cannot perform in its own quality control laboratory but are covered by other legal regulations of the country; a. Test reports made in traceable laboratories should be requested from suppliers for input and auxiliary materials, including packaging materials. b. Tests regarding the suitability of final products must be carried out in a Public Institution / University Laboratory for inspections / tests that do not have an Accredited / Test Service Laboratory Approval Certificate.. <b>(Nonconformance Category: Critical/Significant)</b> 2. A declaration must be received from the company stating that there are no non-halal components in the production of the product and that it has not been produced.

5	<b>SAMPLE PROCEDURES</b>	
5.1	Experiment Laboratories to which the Sample will be Sent	It is stated in ANNEX 1 Table. Note: When it comes to receiving services from test laboratories not specified in this certification sheet; The process is carried out according to PR-08 Laboratory Selection and Approval Procedure.
5.2	Sample Determination (Selection) Method (According to Scope)	It is stated in ANNEX 1 Table.
5.3	Sampling Method and Sample Quantity	It is stated in ANNEX 1 Table. In cases where the sample cannot be taken with its original packaging, this should be stated in the FR-16 Sample Collection Report and the product should be described in a descriptive way and visually supported when necessary.



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5.4	Conditions for Delivery of the Sample to the Laboratory (if necessary)	Samples should be delivered to the laboratory specified in Annex 2, packaged in a way that prevents them from being affected by external impacts, is not directly exposed to sunlight, and provides controlled temperature conditions. Taking into account the place where the sample was taken and the service address of the inspection and testing laboratory; Service can be received from inspection and test laboratories not specified in the leaflet, provided that these laboratories are accredited in the relevant inspection and tests.
5.5	Critical Inspections/Tests That Directly Affect Product Safety/Performance	It is stated in ANNEX 1 Table.
5.6	Special Situations (if any)	1) During the sampling process from the production site, a witness sample of the same amount as the test sample should be taken and delivered to the organization official (if the customer requests). 2) If the sample cannot be taken in its original packaging; The compliance of the product with the market placement clause of the relevant standard or legislation must be evaluated by the inspection team.

6	<b>AUDIT PROGRAM</b>			
	Control Type	Duration (Month or Year)	Production Site Inspection (MEMBER)	From Production Site Sampling (MSN)
	Certification	-	X	X
	1. Surveillance	1 year	X	X
	2. Surveillance	1 year		
	Document Renewal	1 year	X	X
	Unannounced	1 year (3 times)	X	X
	Special Case (if any):			
	<b>Note 1:</b> If the organization has certificates from more than one brand within the same product group, an examination can be carried out by taking a sample from a brand. In this case, the inspection and test results of the sampled brand are considered valid for the organization's other brands. <b>Note 2:</b> While determining the sample, samples can be taken from different products of different brands. <b>Note 3:</b> Note 1 conditions do not apply to products for which samples cannot be taken because they are not in production or in stock at the time of examination. <b>Note 4:</b> If the organization is a contract manufacturer and certified for the product(s) within the same product group; The inspection and test results of the sampled brand can also be considered valid for the product(s) of the contract manufacturer organization. <b>Note 5:</b> Sampling procedures are planned to take samples from all products within the scope of the document within the 3-year certificate validity period. A single sampling process is applied for products with the same production processes.			

7	<b>EXPERIMENT PLAN</b>	
	Control Type	Inspections and Tests to be Performed
	Certification	All inspections and tests specified in ANNEX-1 table
	1. Surveillance	For Products in the Communiqué on Fruit Juice and Similar Products; TGK Contaminants Regulation and TGK Pesticides Maximum Residue Limits Regulation tests specified in ANNEX-1 table, Turkish Food Codex Food Additives Regulation



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		For Products in the Soft Drinks Communiqué; TGK Contaminants Regulation and Turkish Food Codex Non-Alcoholic Beverages Communiqué tests specified in ANNEX-1 table
<b>2. Surveillance</b>		For Products in the Communiqué on Fruit Juice and Similar Products; Fruit Juice and Similar Products Communiqué, commercial sterilization and relevant Turkish Standard tests specified in ANNEX-1 table For Products in the Soft Drinks Communiqué; TS 13568 tests, TS 1595 tests, TS 12720 tests specified in ANNEX-1 table
<b>Document Renewal</b>		<i>For Products in the Communiqué on Fruit Juice and Similar Products; Pesticide Residue specified in ANNEX-1 table,</i> <i>For Products in the Soft Drinks Communiqué; Turkish Food Codex Food Additives Regulation specified in ANNEX-1 table</i>
<b>Special Case (if any):</b> <i>If any, other negative examinations and tests related to the previous examination are carried out.</i>		

<b>8</b>	<b>SCOPE OF CERTIFICATION</b>
<b>Example:</b> Soft Drinks (Non-Alcoholic Beverages) Product Group -Orange nectar, -Orange juice	

#### APPENDIX 1 Table:

The sample is taken from the batch.

The provisions of PR-09 Sampling Inspection and Test Procedure are applied in determining the products to be sampled.

**TABLE: INSPECTIONS AND TESTS TO BE CARRIED OUT**

Name of the product	Relevant Legislation / Standard / Criterion	Experiment Name	Sample Determination Method	Sample Quantity	Experiment Laboratory	Product Safety/ Critical inspections/tests that directly affect performance
Fruit Juice (cherry juice, orange juice, grapefruit juice, grape juice, etc.)	TGK Contaminants Regulationa	Bullet Tin* *If offered for sale in a tin can	PR-09 Sampling Inspection and Test Procedure	2 units in original packaging representing the same lot	MIKROKİM, INTERTEK	✓✓
		patulin Ochratoxin A** *If offered for sale in a tin can ** Ochratoxin A will be tested only in grape juice.	PR-09 Sampling Inspection and Test Procedure	2 units in original packaging representing the same lot	MIKROKİM, INTERTEK	✓✓
		patulin			MIKROKİM, INTERTEK	
	Fruit Juice and Similar Products Communiqué	Ethyl alcohol Volatile Acid Lactic acid	PR-09 Sampling Inspection and Test Procedure	4 units in their original packaging representing the same batch (at least 1000 ml in total)	MIKROKİM, INTERTEK	✓✓



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Fruit Nectar (Orange nectar, Pomegranate nectar, peach nectar, plum nectar, etc.)	TGK Pesticides Maximum Residue Limits Regulationa Note: If pesticide analysis is not available within the framework of the company's input control plan, samples should be taken from at least 2 types of raw materials determined by the inspection team and sent for analysis.	Pesticide Residue	PR-09 Sampling Inspection and Test Procedure	1 lt (At least 10 units)	MIKROKİM, INTERTEK	✓✓
	TGK Contaminants Regulationa	patulin	PR-09 Sampling Inspection and Test Procedure	2 units in original packaging representing the same lot	MIKROKİM, INTERTEK	✓✓
		Bullet Tin* *If offered for sale in a tin can	PR-09 Sampling Inspection and Test Procedure	2 units in original packaging representing the same lot	MIKROKİM, INTERTEK	✓✓
Fruit Juice Concentrate	Fruit Juice and Similar Products Communiqué	Ethyl alcohol Volatile Acid Lactic acid	PR-09 Sampling Inspection and Test Procedure	4 units in original packaging representing the same lot (At least 1000 ml in total)	MIKROKİM, INTERTEK	✓✓
		Sulfur dioxide* *It will only be taken from grape juice. (If sulfurization is done in grape juice)	PR-09 Sampling Inspection and Test Procedure	3 units in original packaging representing the same lot	MIKROKİM, INTERTEK	✓✓
Tomato juice	TS 1595	Ethyl alcohol Hydroxymethylfurfural (HMF), chemical preservative Lactic acid volatile acid	PR-09 Sampling Inspection and Test Procedure	4 units in original packaging representing the same lot (At least 1000 ml in total)	MIKROKİM, INTERTEK	✓✓
		*HMF *Preservative *Volatile acid *Titratable Acid (in terms of citric acid)	PR-09 Sampling Inspection and Test Procedure	5 units in original packaging representing the same lot	MIKROKİM, INTERTEK	✓✓
Pomegranate Syrup	TS 12720	HMF Preservative Artificial Dye*	PR-09 Sampling Inspection and Test Procedure	5 units in original packaging representing the same lot	MIKROKİM, INTERTEK	✓✓
		Number of yeast and mold Salmonella	PR-09 Sampling Inspection and Test Procedure	7 units in original packaging representing the same lot	MIKROKİM, INTERTEK	✓✓



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Non-Alcoholic Beverages (Fruit Drink, Flavored Drink, Fruit Drink powder, flavored natural mineral drink, fruit natural mineral drink, cola, fruit syrup, artificial soda, etc.)	TGK Contaminants Regulationa	tin *Checked only for tin can products.	PR-09 Sampling Inspection and Test Procedure	3 units in original packaging representing the same lot	MIKROKİM, INTERTEK	✓✓
	Turkish Food Codex Non-Alcoholic Beverages Communiqué	Ethyl alcohol Lactic acid Volatile Acid Caffeine quinine1 Amount of solid matter2	PR-09 Sampling Inspection and Test Procedure	4 units in their original packaging representing the same batch (at least 1000 ml in total)	MIKROKİM, INTERTEK	✓✓
		Ethyl alcohol Volatile Acid Caffeine1 Amount of solid matter			MIKROKİM, INTERTEK	
		CO2* *In carbonated drinks	PR-09 Sampling Inspection and Test Procedure	At least 200ml	MIKROKİM, INTERTEK	
	TS 13568	chemical preservative	PR-09 Sampling Inspection and Test Procedure	1 unit (100 ml) in its original packaging, representing the same lot	MIKROKİM, INTERTEK	✓✓
		Dimethyl polysiloxane	PR-09 Sampling Inspection and Test Procedure	4 units in their original packaging representing the same batch (at least 1000 ml in total)	MIKROKİM, INTERTEK	
		Phosphoric acid Nitrate artificial sweetener	PR-09 Sampling Inspection and Test Procedure	4 units in their original packaging representing the same batch (at least 1000 ml in total)	MIKROKİM, INTERTEK	
		Phosphoric acid Nitrate	PR-09 Sampling Inspection and Test Procedure	At least 100ml	MIKROKİM, INTERTEK	
		Nitrate artificial sweetener		3 units in original packaging representing the same lot	MIKROKİM, INTERTEK	
Soft Drinks - Soft Drinks	Turkish Food Codex Food Additives Regulation	Additiveb	PR-09 Sampling Inspection and Test Procedure	6 packages representing the same batch	MIKROKİM, INTERTEK	✓✓
Explanation: ✓ Minor non-compliance that does not affect halal production conditions (Minor) ✓✓ Critical/important nonconformity affecting halal production conditions (Critical/Important) b1 Sorbic acid—sorbates, -Benzoic acid-benzoates, -Lactic acid b2 Flavored beverages: -Quinoline Yellow, -Sunset Yellow FCF/Orange Yellow S, -Ponzo 4R, Cochineal Red A b3 Sorbic acid—sorbates, -Benzoic acid—benzoates, -Sulfur dioxide—sulfites Notes:						



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1. Packaging and Marking control must be carried out in accordance with the relevant legislation and article 12.1 of the TS OIC/SMIIC 1:2019 standard. Findings are recorded in the LS-15 Halal Food Stage 2 Question List.
2. In assessing the compliance of the packaging materials used in production with the TS OIC/SMIIC 1 standard, the inspections and tests specified in the HBF-036 Food Contact Substances and Materials Certification Sheet are taken as basis.
3. Formulation information regarding the fruit ratio in the products should be provided.
4. A flow chart regarding the clarification method for fruit juices should be obtained. If clarification is done with gelatin, a sample of the gelatin should be taken and sent for species determination analysis.
5. Safety data sheets containing origin and carrier information regarding flavors and colorants should be provided.
6. *The maximum amounts of food additives, other than colorants and sweeteners used in products, that are allowed to be used in foods must comply with the TGG Food Additives Regulation. The amount control method of limited use additives in the final product should be determined.*
7. In order to detect non-halal content in the product, the inspection team performs genetically modified organism (GMO) detection analyzes in the product or input, depending on the product feature and the raw material used, in accordance with the provisions of the Regulation on Genetically Modified Organisms and Their Products, in accordance with the provisions of the Turkish Food Codex Maximum Residue Limits of Pesticides Regulation. Appropriately, Pesticide Analysis and DNA analysis can be performed on products with animal-derived inputs.