

**TURKISH FOOD CODEX  
GRAPE MOLASSE COMMUNIQUE  
(Draft)**

**CHAPTER ONE  
Objective, Scope, Basis and Definitions**

**Objective**

**ARTICLE 1** – (1) The purpose of this Communique is to define the specifications required during hygienic production, preparation, processing, storage, transportation and marketing phases pursuant to the technique of grape molasses.

**Scope**

**ARTICLE 2** – (1) This Communique only encompasses the molasse made from grape.

**Legal Basis**

**ARTICLE 3** – (1) This Communiqué is based on the Turkish Food Codex Regulation which was published in the Official Gazette dated 29/12/2011 and with 28157 third repeated number.

**ARTICLE 4** – (1) In the implementation of this Communique;

a) Seasoning ingredients refers to: Eatable parts of nuts such as pistachios, almonds, walnuts and hazelnuts ,including sesame and peanuts,

b) Solid grape molasse refers to: Solid product which can be added with seasonings when desired and which is produced by adding egg white and/or chalk plant extract to the grape molasse when required,

c) Grape Molasse refers to: Viscous product which is obtained under vacuum or exposed infuscation in accordance with its technique after being clarified by reducing the acidity of non-fermented fresh grape or dried grape extract with appropriate techniques,

ç) Foreign substance: all kinds of substances including shell and core belong to seasonings other than substances which are permitted to use in grape molasse production and which are allowed for being added,

**CHAPTER TWO  
General Provisions**

**Product Specifications**

**ARTICLE 5**– (1) Specifications of products within the scope of this Communique are as follows.

a) Grape molasse; it is divided into two groups as sweet and sour molasse, depending on its flavour status and is divided into two types as liquid or solid depending on its thickness.

aa) Solid grape molasse; colour ranges from straw yellow to light brown, solid in appearance, in a structure that shows a tendency to be more flued and it shows face separation when it is cut.

bb) Liquid grape molasse; colour ranges from scarlet brown to claret brown, viscous and fluid in structure.

b) Grape molasse is in a homogenous structure with an indigeneous flavour, smell.

c) Liquid grape molasse is non-crystallized in structure.

ç) Seasonings are only used in the production of solid grape molasse and the ratio of seasonings in the net mass of product is at least 5%.

d) Foreign substances must not be included in the grape molasse. Sediment that may occur in the Grape molasse due to the production technology is not considered as a foreign substance.

e) Products with names of fruited sugared syrup, grape dessert and grape molasse syrup can not be produced by diluting and/or reproducing the grape molasse with commercial glucose, fructose and similar sugars.

f) Physical and chemical specifications of grape molasse is given in ANNEX-1.

#### **Additives**

**ARTICLE 6** – (1) Additives are not used in the products included within the scope of this Communique.

#### **Flavouring and Food Ingredients Bearing Flavouring Behaviour**

**ARTICLE 7** – (1) Flavorings and food ingredients bearing flavouring behaviour are not used in the products within the scope of this Communique.

#### **Contaminants**

**ARTICLE 8** – (1) The amount of contaminants in the products within the scope of this Communique shall be in accordance with the provisions in the Turkish Food Codex Contaminants Regulation published in the Official Gazette dated 29/12/2011 and with the third repeating number of 28157. In addition to these provisions; amounts of arsenic, copper, zinc, iron and lead are as follows.

Arsenic (As) (max, mg/kg)	0,2
Lead (Pb) (max, mg / kg)	0,3
Copper (Cu) (max, mg / kg)	5
Zinc (Zn) (max, mg / kg)	5
Iron (Fe) (max, mg / kg)	25

#### **Pesticide residues**

**ARTICLE 9** – (1) The amount of pesticide residues in the products within the scope of this Communique shall be in accordance with the provisions in the Turkish Food Codex Maximum Limits of Pesticide Residues Regulation published in the Official Gazette dated 25/8/2014 and with the repeating number of 29099

#### **Veterinary Drug Residues**

**ARTICLE 10** – (1) In the products within the scope of this Communique, it is in accordance with the provisions in the Turkish Food Codex Classification of Pharmacological Active Substances Which Can be Found in Animal Food and Limits of Maximum Residue published in the Official Gazette dated 4/5/2012 and with the repeating number of 28282.

#### **Hygiene**

**ARTICLE 11** – (1) The products within the scope of this Communique; shall be in accordance with the provisions in the Food Hygiene Regulation published in the Official Gazette dated 17/12/2011 and with the third repeating number of 28145 and the Turkish Food Codex Microbiological Criteria Regulation published in the Official Gazette dated 29/12/2011 and numbered 28157.

#### **Packing**

**ARTICLE 12** – (1) Packages of products within the scope of this Communique shall be in accordance with the provisions of Turkish Food Codex Substances and Materials In Contact With Food Regulation published in the Official Gazette dated 29/12/2011 and with the third repeating number of 28157.

#### **Labeling**

**ARTICLE 13** – (1) Label of products within the scope of this Communique shall be in accordance with the Turkish Food Codex Labeling Regulation published in the Official Gazette dated 29/12/2011 and with the third repeating number of 28157, in addition to those provisions label of the products shall be in accordance with below specified provisions.

a) Grape Molasse is listed on the label as liquid grape molasse or solid grape molasse. However liquid grape molasse can also be named as 'grape molasse'.

b) Grape molasse is listed as sweet grape molasse or sour grape molasse on the label

depending on its flavour status.

c) Solid grape molasse that is produced as a seasoning can be named with the name of the seasoning.

#### **Transportation and Storage**

**ARTICLE 14** – (1) Transportation and storage of products within the scope of this Communique shall be in accordance with the rules included in the Transportation and Storage of the Foods Chapter of Turkish Food Codex Regulation. In addition to those rules; grape molasse is protected from direct sun light and smells in clean and dry places within all phases until the molasse is delivered from production to the end-user and grape molasse is stored in a temperature which shall not exceed 25 ° C.

#### **Sampling and Analysis Methods**

**ARTICLE 15** – (1) Sampling and nationally or internationally accepted analysis methods are implemented to the products which are included within the scope of this Communique in accordance with the rules specified in Turkish Food Codex Regulation. In addition, while evaluating the solid grape molasse(which contains seasoning substance) analyses, seasoning substance ratio in the net mass of the product is taken into consideration.

### **CHAPTER THREE**

#### **Miscellaneous and Final Provisions**

##### **Administrative sanction**

**ARTICLE 16** - (1) Administrative sanction is implemented to the ones whose actions are violating this Communique in accordance with the relevant articles of the Veterinary Services, Plant Health, Food and Feed Law dated 11/6/2010 and with the number of 5996.

(2) While the evaluations are made on hydroxymethylfurfural, operation is done by measuring the ambient temperature.

##### **Repealed communique**

**ARTICLE 17** – (1) Turkish Food Codex Grape Molasse Communique published in the Official Gazette dated 15/6/2007 and with the number of 26553 is repealed (Article No: 2007/27) along with this communique.

##### **Harmonization obligation**

**PROVISIONAL ARTICLE 1** – (1) Food managers who have been operating before the publication date of this Communique, shall comply with the provisions of this Communique until 1/7/2017.

2) Food managers who have been operating before the publication date of this Communique, must comply with the provisions of repealed Turkish Food Codex Grape Communique,(Tebliğ No: 2007/27) until they comply with the provisions of this communique.

##### **Enforcement**

**ARTICLE 18** – (1) This Communique shall enter into force on the date of its publication.

##### **Enforcement**

**ARTICLE 19** – (1) Provisions of this Communication are executed by the Ministry of Food, Agriculture and Livestock.

**ANNEX-1****PHYSICAL AND CHEMICAL SPECIFICATIONS OF GRAPE MOLASSE**

		Liquid Grape Molasse	Solid Grape Molasse
Water Soluble Solid Substance (Brix°) (Minimum, %)		68	80
Hydroxymethylfurfural (HMF) (max., mg / kg)		75	100
Total ash (Max.%)		2,5	3
pH	Sweet Grape Molasse	$\leq 5.0 - 6.0$	
	Sour Grape Molasse	$3.5 - 5.0 >$	
Maltose (Max.%)		1(*)	
Sucrose (Max.%)		1(*)	
Fructose / glucose ratio		0,9 – 1,1	
C13 (per thousand, ‰)		Shall be less negative than -23,5	
Organic Acids	Tartaric acid / malic acid ratio	$\geq 1$	

(\*) Detection limit.