



Turkmani Group
Saleem's Sons

Syrian Capers

By Turkmani Group

Turkmani Group places a strong emphasis on maintaining high-quality standards for their Syrian capers to meet global export requirements. The company follows rigorous quality control measures to ensure that their capers are suitable for international markets, including those in Europe and North America.

To achieve top quality, Turkmani Group employs several key practices:

1. Selection of Raw Materials: The company carefully selects only the best capers from trusted suppliers. This ensures that the raw material is of high quality before it even enters the processing stage.

2. Processing Standards: They use advanced processing techniques to preserve the natural flavor and texture of the capers. This includes controlled fermentation processes and careful monitoring of pH levels and brine concentrations to ensure the capers meet international taste and safety standards.

3. Quality Assurance Procedures: The Turkmani Group implements thorough quality assurance procedures throughout the production process. This includes regular inspections, microbial testing, and adherence to food safety regulations to ensure the capers are free from contaminants and meet health standards.

4. Packaging and Preservation: For export, capers are packed in high-quality barrels (60L and 220L) and containers (20-40 feet), ensuring they remain fresh and intact during transportation. The company uses preservation methods that comply with international regulations, including the permissible use of acetic acid as a preservative, which is allowed in both Europe and North America.

5. Compliance with Export Standards: The company adheres to the stringent export regulations required by countries in Europe and North America, including proper labeling, certification, and documentation to facilitate smooth customs clearance and delivery.

By following these practices, the Turkmani Group ensures that their Syrian capers meet the high standards expected in top markets worldwide, thus maintaining their reputation for quality and reliability

Syrian Capers Specifications

1. Size and Grading

Capers are graded based on their size. Common classifications include:

- Nonpareil: Up to 7mm
- Surfines: 7-8mm
- Capucines: 8-9mm
- Capotes: 9-11mm
- Fines: 11-13mm
- Grusas: Over 14mm

2. Color and Appearance

- Color: Uniform green color without any discoloration.
- Appearance: Buds should be intact, free from mechanical damage, blemishes, or excessive stems.

3. Taste and Aroma

- Taste: Tangy, slightly salty, and mildly acidic with a distinct, pungent flavor.
- Aroma: Sharp and aromatic, characteristic of high-quality capers.

4. Preservation Method

Capers are typically preserved in brine or vinegar. The preservation method affects the taste and shelf life.

- Brine Concentration: A salt solution typically ranging from 6-8%.
- Vinegar Solution(Acitic Acid 5%): Sometimes used either alone or in combination with brine.

5. Packaging

- Materials: Food-grade glass jars, plastic containers, or Plastic barrels (60L and 220L).
- Sealing: Must be airtight to ensure no contamination and to maintain freshness.
- Labeling: Should clearly state the product details, including size classification, preservation method, country of origin, production date, and expiry date.

6. Quality Standards

- Purity: Free from foreign materials and contaminants.
- Consistency: Uniform size and color within each batch.
- Storage Conditions: Store in a cool, dry place away from direct sunlight to maintain quality.

7. Nutritional Information (per 100g)

- Calories: Approximately 23 kcal
- Protein: 2.4g
- Fat: 0.9g
- Carbohydrates: 4.9g
- Fiber: 3.2g
- Sodium: Variable, depending on the brine concentration.

8. Additional Considerations for Export

- Compliance: Ensure compliance with the import regulations of the destination country.
- Documentation: Obtain necessary certifications and documentation, such as phytosanitary certificates and quality inspection reports.
- Handling: Use appropriate methods for handling and loading to avoid damage during transport.

Syrian capers can meet the high standards expected in international markets, ensuring a premium product that is ready for export.



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Capers

NonPareil 0-7

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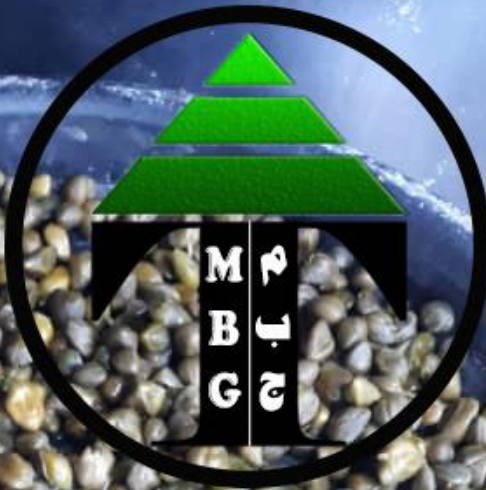
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