



TECHNICAL SPECIFICATIONS

QUALITY SPECIFICATION SHEET

GENERAL DESCRIPTION :

PROVEEDOR (SUPPLIER) : CHILE RAISINS SPA

DIRECCIÓN (ADDRESS) : SANTOS DUMONT 191 - OF. 55 - RECOLETA- SANTIAGO - CHILE

PRODUCT : SEEDLESS GRAPES, SUN DRIED, DESTEMMED, CLEANED, LASER X RAY AND OILED

VARIETY : THOMSON SEEDLESS RAISINS NORMAL MOISTURE

SIZE : JUMBO 12mm UP (mm = Milimeters)

BERRY COUNT PER 100 GR : 80 - 90 (+/-)

BRAND : CHILE RAISINS SpA

COUNTRY OF ORIGIN : CHILE

INGREDIENTS : Raisins and Vegetable Oil non GMO (Borges brand)

CHEMICAL SPECIFICATIONS

SUGARS (Added)	Nil
COLOURING (Added)	Nil
FLAVOURING (Added)	Nil
HUMECTANTS	Nil
TRIETHANOLAMINE	Nil
MINERAL OIL	Nil
VEGETABLE OIL	0,5 to 1 %
PERIOXIDE VALUE OF OIL	0,5 meq/kg maximun
SULPHUR DIOXIDE	Nil
ADDITIVES (OTHER)	Nil
RANCIDITY	Nil
FRUIT FUMIGATED	Yes PHOSFINA
FUMIGANT USE IN FRUIT	PHOSFINA

Heavy Metals	PB	Cd	Cu	As	Hg
(Results based in 3 Labs analysis)	<0,1 (mg/kg)	<0,04 (mg/kg)	2,1 (mg/kg)	<0,001 (mg/kg)	<0,01 (mg/kg)

PESTICIDE RESIDUES	No pesticides detected in laboratory analisys Analisys inform from laboratory can be provided
GM STATUS	GM FREE

NUTRITIONAL FACT

PARAMETERS	VALUE
PROTEIN (NX6,25)	2,80%
ASHES	0,0
FAT	<0,5 %
FIBER	1,50%
ENN	77,30%
SODIUM	45,5 MG/100g
KCAL/G	320 Kcal/g

QUALITY SPECS : USDA STANDARD NORM

Quality (unit)	USDA GRADE B
CAPSTEMS AND STEM GRADE "A"	
Stem (1)	1
Cap Stem (2)	15
Development (% p/p) (3)	
Well Matured	> 80%
Underdevelopment / Sub Estándar	1,0
Damaged or Defects (% p/p) (4)	
Damage	3%
Mold	3%
Foreing Materials such as glass, plastic.	0%
Insect damages	0
TOTAL DAMAGES OR DEFECTS %	6
SUGARED (%)	10
Other defect not mention before	3%
Stones > 2,3 mm	No Tolerance
Metal > 2 mm	No Tolerance
Uneven Size	15%

(1) Units in 1 Lb or 96 oz or 2.724 gr.

(2) Units in 1 Lb or 10 oz Or 454 gr.

(3) Mature in 100 gr.

(4) Damage in 226 gr.

PHYSICAL AND OTHER STANDARS

MOISTURE	16 to 17,5 %
FLAVOUR	Characteristic fruity, sweet, no fermentation or abnormal flavours
TEXTURE	Soft to firm, not unduly hard
ODOUR	Characteristic fruity, no fermentation or abnormal odours
FOREIGN MATTER	Nil
INFESTATION	Nil

SHELF LIFE

BEST BEFORE	12 months from date of production if stored in optimum conditions : Raisins stored for more than 12 months may become sugarised
STORED CONDITIONS	Cool, Dry environment, free from strong odours, temperature 10º C, relative humidity 50-60%.

PACKING & WEIGHTS

PACKED IN	Carton Box, poly bag inside
WEIGHT IN PACK	10 Kg net or 30 Lb net.
BATCH CODE IN PACK	Yes, 4 digit code number
PACKS per FCL 20"	2.000 boxes of 10 kgs net each or 1.500 boxes or 30 LB net each.

MICROBIOLOGICAL ANALYSYS

OCHRATOXIN A	Less than 10 mcg/kg (ppb)
AFLATOXIN	Less than 4 mcg/kg (ppb)
RAM	From <10 to 25 ufc/gr
STAPHYLOCOCCUS AUREUS	<10 ufc/gr
SALMONELLA IN 25 Gr	Absence
TOTAL COLIFORM	<3 NMP/gr
FAECAL COLIFORM	<3 NP/gr
ESCHERICHIA COLI	<3 to 10 NMP/gr
YEAST	<10 ufc/gr
MOULDS	From <10 to 20 ofc/gr
FECAL ESTREPTOCOCCUS	<10 ufc/gr

