



# 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 :** CRIMSON SEEDLESS RAISINS NORMAL MOISTURE

**SIZE :** JUMBO 12mm UP ( mm = Milimeters )

**BERRY COUNT PER 100 GR :** 115 ( +/- )

**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
<b>TOTAL DAMAGES OR DEFECTS %</b>	<b>6</b>
SUGARED (%)	10
Other defect not mention before	
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

