



# 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, YELLOW COLOUR

**VARIETY :** GOLDEN 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 ( Akosun,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	≤ 1.800 to 2.000 ppm (mg/kg)
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)

<b>PESTICIDE RESIDUES</b>	No pesticides detected in laboratory analysys Analisis inform from laboratory can be provided
<b>GM STATUS</b>	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	3%
Stones > 2,3 mm	No Tolerance
Metal > 2 mm	No Tolerance
Uneven Size	15%

(1) Units in 6 Lb or 96 oz or 2.724 gr.

(2) Units in 1 Lb or 16 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

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

## PACKING & WEIGHTS

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

## MICROBIOLOGICAL ANALYSYS

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