



PRODUCT SPECIFICATION

GENERAL INFORMATION

Issued date:	27-01-2021			Printed date:	15/05/2023
Completed by		Quality Assurance Manager			

Product name	Raisins Golden – 136009
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Supplier	name	NutsinBulk
	address	Unit B2, Canal Bank, Hume Avenue, Park West Industrial Park, Dublin 12, D12 PY02
	phone no.	+353 1 612 0462
	e-mail	quality@nutsinbulk.ie

PRODUCT CHARACTERISTICS

General

Origin	Chile
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Product denomination (legal name)	<i>English</i>	Raisins (Vitis vinifera)
Description of the product		
Description of the process	Product obtained by dehydrated from Vitis Vinifera Thompson seedless which has previously been subjected to a process of fixing color with sulfur anhydride.	

List of ingredients in descending order by magnitude of weight. <i>Also include <u>additives</u> and <u>processing aids</u>.</i>	components	% in the recipe	functionality*	country of origin
	1. Raisins	99.35	raw material	Chile
	2. Vegetable oil (sunflower) Alto Oleico Kosher)	0.05		
	3. Sulfer anhydride	0.15		
	4.			
	5.			
	6.			

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Analytical / Organoleptical values

Organoleptic	
Colour	Yellow grapes with some greenish, honey, amber tones The colour of Golden seedless raisins is not a factor of Quality for the purposes of these grade,
Flavour	Sweet, typical of this sort or raisins
Odour	Characteristic for golden bleached raisins
Texture	Soft and fleshy

Analytical	Target	Minimum	Maximum
SO2			2000 ppm
Ochratoxin A			10 ppb

Microbiological	Maximum	Value	Method used to determine value
Yeast	1000	cfu/g	
Coliforms	500	cfu/g	
Salmonella	absent	/25g	
Size Jumbo	75-105 u/100g		Sieve +11mm
Size Medium	125-190 u/100g		Sieveuip 9mm under 11mm

Tolerance	USDA A	USDA B	USDA C
Moisture level	16,0% a 18,0 %	16,0 a 18,0 %	16,0 a 18,0%
Undersize	15,0% max	15,0% max	15,0% max
Sugared	5,0% max	10,0 % max	15,0% max
Fungus	2,0% max	3,0% max	4,0% max
Capstems (1 lb)	15 un/lb	25 un/lb	35 un/lb
Substandard evelopment/undeveloped	1,5% max	2,5% max	3,5% max
Stems (96 oz)	1 un/2,728 kg	2 un/2,738 kg	3un/2,738 kg
Damaged raisins	2,0% max	3,0%max	4,0% max
Foreign matter	absent	absent	absent
Total Damage	4,0% maximo	6,0% maximo	9,0% maximo

Packaging	Carton box with inner PE bag
weight per colli	10 kilo

Physical form (e.g. powder, liquid)	Fruits
shelf life after production	12 months from production date under below mentioned conditions in closed packaging
storage conditions	Cool, dry and out of direct sunlight. Temp. < 15°C RH < 70%

GMO & Novell Foods

Does the product or components hereof, contain GM micro-organisms or is it produced with GM micro-organisms (incl. processing aids and additives)	<input checked="" type="checkbox"/> no	
	<input type="checkbox"/> yes	specifically:

HEALTH ISSUES

Nutritional information

Not available

Available

per 100 ml 100 g

Energy	1280	kJ
	<u>259</u>	kcal
Proteins	1.8	g
• % vegetable source	<u> </u>	
• % animal source	-	
Carbohydrates	71.3	g
• sugars	69.3	g
• starch	<u> </u>	g
• polyols	-	g
Fibre	2.0	g
Total content of fat	0.6	g
• % vegetable	<u> </u>	
• % animal	-	
• saturated fatty acids	0.16	g
• mono-unsaturated fatty acids	0.14	g
• poly-unsaturated fatty acids	0.14	g
• cholesterol	-	mg
• trans-fatty acids	-	mg
Calcium (Ca)	<u> </u>	mg
Iron (Fe)	<u> </u>	mg
Magnesium (Mg)	<u> </u>	mg
Phosphorus (P)	<u> </u>	mg
Sodium (Na)	21	mg
Potassium (K)	<u> </u>	mg
Zinc (Zn)	<u> </u>	mg
Copper (Cu)	<u> </u>	mg
Manganese (Mn)	<u> </u>	mg
Selenium (Se)	<u> </u>	mg
Sodium chloride (NaCl-salt)	<u> </u>	mg



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Remarks

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Enclosed

No enclosure

Allergen information

<u>Allergens:-</u> When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	YES	YES	YES	YES	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO