

## Product Specification Raisins Crop 2013

### 1. Product Description

Sultanas are a type of seedless Raisins that belongs to the variety of vitis vinifera.

Processing Steps: aspiration, double washing, screening, laser scanning, hand picking, Metal detection

Ingredients	Origin	Composition
Sultanas	Gotchan, Takistan, Malayer / Iran	99.7%
Vegetable oil (Durkex, Sunflower oil)	Malaysia and Iran	0.3%

Color	Type
Golden	Golden raisins, Golden Kashmar Raisins
Green	Green Raisins
Light Brown	Malayer sultanas, sultanas
Brown	Sultanas
Dark Brown	Guchan Sultanas, Sultanas
Dark	Sundried Raisins

### 2. Physical specifications

RTU: Triple washed, three times laser scanned, Hand picked, Metal detected

Grade A: double washed, two times laser scanned, Hand picked, Metal detected

Grade B: double washed, one time laser scanned, Hand picked, Metal detected

Product Size	Berry count in 100gr	Type
Jumbo	≤300	Green Raisins, Kashmari Golden Raisins
Standard	301-350	Sultanas ( Gotchan, Takistan, Malayer ), Golden Raisins ,Sundried Raisins
Small	≥351	Sultanas ( Takistan, Malayer ), Sundried Raisins

**-Physical properties of sultanas (Per 100 gr)**

Test Description	Obtained value (RTU)	Obtained Value (A grade)	Obtained Value (B grade)	Unit of Measurement	Maximum Level
Cap Stem	-	3	6	%N	10
Undeveloped Berries	-	1.5	2	%W	2.5
Damaged Berries	-	1.5	1.5	%W	2
Moldy Berries	-	NA	NA	%N	2
Sugared Berries	Till May	-	0	%W	10
	After May	-	4		
Stalk Free(>10mm)	-	NA	0.5	Cm/kg	5
Embedded Stone	-	NA	NA	By number	none
Stone>2mm	-	NA	NA	By number	none
Extraneous Vegetable Material	-	NA	NA	%W	2
Foreign Material Belong to Raisin	-	NA	NA	By number	none
Non Vegetable Foreign Material	-	NA	NA	By number	none
Raisin with seeds	-	1	1	%	2

**Remarks:**

NA: not applicable

ppm: part per million (mg/kg)

### 3. Sensorial Parameters

Criteria	Statement
color	As per color table in this specification sheet.
odor	Typical for Raisins, fresh without any foreign smell.
Appearance	It is composed of the berries which have the appearance characteristics representing it's type's.
Taste	Sweet without any foreign smell.
Texture	Fleshy, No stickiness and becoming not lumpy.

### 4. Chemical Parameters (per 100gr)

Chemical Properties	Obtained value	Unit of measurement	Maximum level
Moisture	12	W/V	16
Vegetable oil(GMO Free)	%3	%	%5
Sulfur Dioxide(SO <sub>2</sub> )	N/A	ppm	700
Aflatoxin B <sub>1</sub>	<0.2	ng/g	5
Total Aflatoxin	<0.3	ng/g	15
Ochratoxin	<0.4	ng/g	10

### 5. Packaging & Fumigation

- products are packed in strong cardboard boxes ( 5kg, 10kg, 12.5kg) with inner polyethylene plastic blue food grade.
- Cartons are marked according to the Iran standard regulations and buyer requirements.
- Container is fumigated prior to shipment.
- Store in cool and dry warehouse maintain (8-25°C) temperature with 30-40% humidity.

## 6. Microbiological parameters

Test Description	Obtained value	Maximum level
Total count	$7.2 \cdot 10^4$	Max 200000/gr
Mold and Yeast	$7 \cdot 10^3$	Max 10000/gr
Coagulase positive	Negative	Negative in 0.1 gr
Sulphito reductive Clostridia	Negative	Negative in 0.01 gr
Proteus var.	Negative	Negative in 0.1 gr
E.Coli	Negative	Negative in 0.1 gr
Salmonella	Negative	Negative in 25 gr

GMO: Free

Goods comply with EU Food Health requirements, are fit for human consumption and/or can be used for further processing in food products.

## 7. Nutritional Value

Typical value	Per 100 gr	Typical value	Per 100 gr
ENERGY	290 Kcal	POTASSIUM	710 mg
PROTEIN	2.8 g	MAGNESIUM	41 mg
CARBOHYDRATE	67 g	CALCIUM	67 mg
FAT	0.45 g	IRON	3.1 mg
VITAMIN A	500 mg	PHOSPHORUS	135 mg
VITAMIN B1	0.2 mg	SULPHUR	16 mg
VITAMIN B2	0.08 mg	FIBRE	2 g
NICOTILANID	0.5 mg	POTASSIUM	710 mg
SODIUM	30 mg	MAGNESIUM	41 mg