

GROUPE	FINISHED PRODUCT TECHNICAL SHEET		DIV/FTPF-a/424
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▪ ▪ **PRODUCT NAME :** Golden raisin standard (2330)

1 – RAW MATERIAL

Seedless raisins come from the « **Vitis Vinifera L.** ».

After the harvest, grapes are sulphured in a room, then they are dried and fumigated.

Free from their cap stems, raisins are washed, sorted, and oil coated.

Golden coloured is obtained thanks to a blanching with anhydride sulphur on the fresh fruit.

Fruits can be fumigated.

Fumigation with Méthyl Bromide is forbidden ; use hydrogen phosphure.

- **Origin :** Importation : South Africa, Chili, Turkey,...

2 – MANUFACTURING TECHNOLOGY

At reception, dried raisins are agreed and stored in a cold warehouse :

- ✓ till sending in the box of origin,
- ✓ or to be put in another type of packing before sending.

3 – ORGANOLEPTIC CHARACTERISTICS

Oval shape.

- **Colour :** homogenous bright blond.

- **Texture :** soft.

- **Flavour :** fruity, sweety.

- **Odour :** characteristic of raisins, a light oil colour is not abnormal
no foreign odour.

4 – PHYSICO-CHEMICAL CHARACTERISTICS

- **Size :** 230 to 300 grains / 100 g.

Grade can vary according to the harvest year.

- **Level of quality :** Standard.

- **Moisture :** ≤ 18 %

- **Ingredients List :** Golden Raisins,
Anti-Oxidant : **Anhydride Sulphur** (E220 < 2000 ppm)
Coating : vegetable oil (< 0,5 %) (sunflower).

- **GMO – Radiation :** GMO and radiation treatment free product.

- **Pesticids :** Raw material conform with EU Directive in force.

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- Defects :

Total defects (% in weight)	15 %	Tolerance 5 %

5 - PRESERVATION

Good preservation obtained thanks to the low water content.
To be stored in a cool dried place after opening.

6 - MICROBIOLOGY

No legislation – for guidance :

Total account	≤ 10 000 germs/g
Yeast	≤ 5 000 germs/g
Mould	≤ 5 000 germs/g

In a 3 levels check plan.

Ochratoxin : Conform with UE Directive in force

7 – NUTRITIONAL INFORMATIONS

Energy Value : 1431 kJ equivalent to 337 kcal.

Fat (g) :	0,8
including saturated (g) :	0,2
Carbohydrates (g) :	74
including sugar (g) :	60
Dietary fibre (g) :	4,8
Proteins (g) :	2,6
Salt (g) :	< 0,1

New values will be integrated on printing.

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