



Product Specification

GENERAL INFORMATION

Issued date:	10-01-2023		Printed date:	18/06/2024
Completed by	Quality Assurance Manager			
Product name	Raisins Natural Thompson SA "medium" choice - 136012			
Quality system	Suppliers are BRC certified.			

PRODUCT CHARACTERISTICS

General

Origin	South Africa		
Product denomination (legal name)	English	Raisins (Vitis vinifera)	
Description of the product	The choice grade Thompson raisins		
Description of the process	The raisins are harvested, sun dried, cleaned, graded and packed.		

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	99.5	raw material
2.	Sunflower oil	0.5	flowability	SA - EU
3.				
4.				
5.				
6.				



Product Specification

Analytical / Organoleptical values

Organoleptic	
Appearance	Plain looking, nice raisins, round type
Colour	Dark brown
Flavour	Characteristic for black flame raisins
Odour	Characteristic for black flame raisins
Texture	Soft and fleshy

Analytical	Maximum
SO ₂	n.a
Mycotoxins:	
Ochratoxin A	8 ppb

Microbiological	Maximum	Value
Escherichia coli	<10	cfu/g
Salmonella	absent.	/125g

Physical	Minimum	Maximum
Extraneous matter		4
Impurities / foreign material		0.01%
Stalks:		
-Loose		1/12.5kg
-Embedded		3/12.5kg
Capstems		30/kg
Insect infestation		None
Colour deviation:		
-Minor/100g		5%
-Major/100g		2%
Texture deviation:		
-Major		1%
Damaged/100g		2%
Blemished/100g		5%
Crystallisation (sugarised berries)		10%
Berry count/100g	230	290

Packaging	Carton box with inner PE bag
weight per colli	12,5 kilo

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



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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 1363 kJ
326 kcal

Proteins 3.39 g
 • % vegetable source 100
 Raisins
 • % animal source -

Carbohydrates 75.52 g
 • sugars 59.19 g
 • starch g
 • polyols - g

content of fibre 4.0 g

total content of fat 0.46 g
 • % vegetable 100
 • % animal -
 • saturated fatty acids 0.151 g
 • mono-unsaturated fatty acids 0.019 g
 • poly-unsaturated fatty acids 0.135 g
 • cholesterol - mg
 • trans-fatty acids - mg

Calcium (Ca) 53 mg
 Iron (Fe) 1.79 mg
 Magnesium (Mg) 35 mg
 Phosphorus (P) 115 mg
 Sodium (Na) 12 mg

Potassium (K)	<u>746</u>	mg
Zinc (Zn)	<u>0.32</u>	mg
Copper (Cu)	<u>0.363</u>	mg
Maganese (Mn)	<u>0.308</u>	mg
Selenium (Se)	<u>0.7</u>	mg
Sodium chloride (NaCl-salt)	<u>-</u>	mg

Allergen information

Please indicate presence or absence of listed allergens

W: Recipe with

C: Can contain

-: Recipe without

cross contamination

1.1	Wheat	-
1.2	Rye	-
1.3	Barley	-
1.4	Oats	-
1.5	Spelt	-
1.6	Kamut	-
1.7	Gluten	-
2.0	Shellfish	-
3.0	Egg	-
4.0	Fish	-
5.0	Groundnuts	-
6.0	Soya	-
7.0	Milk	-
8.1	Almonds	-
8.2	Hazelnuts	-
8.3	Walnuts	-
8.4	Cashewnuts	-
8.5	Pecans	-
8.6	Brazilnuts	-
8.7	Pistachios	-
8.8	Macadamia nuts	-
8.9	Nuts	-
9.0	Celery	-
10.0	Mustard	-
11.0	Sesame	-
12.0	Sulphur dioxide (E220-E228)	-
13.0	Lupine	-
14.0	Molluscs	-

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.

Allergens: 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	YES	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	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO