



SPECIFICATIONS OF ORGANIC RAISINS

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| Document no | SPE 002 |
| Publishing Date | 01/06/2013 |
| Revision No | 13 |
| Revision Date | 17.10.2024 |

- 1. PRODUCT NAME:** Organic Raisins
- 2. INGREDIENTS:** Organic raisins 99,7%, Organic sunflower oil 0,3%
- 3. DEFINITION:** Raisins belongs to a seedless grape family known as *Vitis vinifera* in Latin.
- 4. PHYSICAL AND SENSORY SPECIFICATIONS**

CLASS : 1

APPEARANCE / COLOR : Natural, reasonably even color, golden amber, dark brown

TASTE / ODOUR : Characteristic, natural sweet, fruity, no objectionable odors or flavours

| DEFECTS | TOLERANCE |
|---------------------------|--|
| Berry Count | >250 berries / 100 gr <360 berries / 100 gr |
| Vine Stem Pieces >10 mm | Max 3 pieces in 12,5 kg |
| Vine Stem Pieces <10 mm | Max 5 pieces in 12,5 kg |
| Capstems >3 mm | Max 3,0% of berry count |
| Mouldy Berries | Max 1,5% as weight |
| Unripened Berries | Max 1,5% as weight |
| Sugared Berries | Max 1,5% as weight |
| Damaged Berries | Max 1,5% as weight |
| Natural Foreign Materials | Max 1 piece in 12,5 kg |
| Other Foreign Materials | None in 12,5 kg |
| Mineral Stones | Max 0.01% as weight |
| Blocked (3 pcs.) | Max 3 pieces in 12,5 kg |

5. CHEMICAL SPECIFICATIONS

| SPECIFICATION | TOLERANCE |
|---------------|--|
| Fermentation | None |
| Moisture | Max 16% |
| Sulphure | < 10 mg/kg |
| Dressing oil | 0,2-0,7% |
| Pesticides | < RL (Reporting Limit) According to EC Regulation No 834/2007 and 889/2008 and according to USDA organic regulation 7 CFR Part 205 |
| Ochratoxin A | < 8 ppb |
| Aflatoxin | B ₁ ; < 2 ppb Sum of B ₁ , B ₂ , G ₁ and G ₂ ; < 4 ppb |

**This product complies with Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006.*



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6. MICROBIOLOGICAL SPECIFICATIONS

| CRITERIA | LIMITS |
|---------------------------|-----------------------------|
| Total Viable Count | Max 10 ⁵ cfu/g |
| <i>E.coli</i> | Max 10 cfu/g |
| <i>Salmonella</i> | Negative (in 25 g) |
| Yeast | Max 10 ⁴ cfu/g |
| Mold | Max 4x10 ⁴ cfu/g |
| Coliforms | Max 10 ² cfu/g |
| <i>Bacillus cereus</i> | Max 10 ² cfu/g |
| <i>Enterobacteriaceae</i> | Max 10 ² cfu/g |

*Parameters are evaluated according to customer demands.

7. PURPOSE OF USE, ALTERNATIVE USE AND SENSITIVE CONSUMER GROUP

PURPOSE OF USE: Raisins are often consumed plain or mixed with other healthy snacks.

ALTERNATIVE USE: Raisin may be added to bakery goods, to oatmeal, to salads and to savory dishes and used as compote and jam.

SENSITIVE CONSUMER GROUP: Raisins are suitable for all consumers.

8. PACKAGING

Primary Packaging: Food-grade blue polyethylene bags to protect the product from external elements.

Secondary Packaging: Carton boxes, providing an additional layer of protection during transit and storage.

9. SHELF LIFE AND STORAGE CONDITIONS

Raisins have 18 months after production date under suitable storage conditions. The storage room must be constructed in a way that prevents damage to the quality of the product, its packaging and labels. Doors, windows and other parts of the storage room must have appropriate equipment to prevent the entry of all kinds of pests. It should be stored 4°C-10°C and dry place. There should be no foreign odor.

10. NUTRITIONAL INFORMATION

| TYPICAL VALUES PER 100G | |
|-------------------------|-------|
| Energy (kcal) | 300,4 |
| Protein (g) | 2,9 |
| Carbohydrates (g) | 74,3 |
| Of which sugars (g) | 63,8 |
| Fiber (g) | 5,1 |
| Fat (g) | 0,2 |
| Sodium (g) | 0,03 |
| Calcium (Ca) (mg/kg) | 650 |



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| Potassium (K) (mg/kg) | 7725 |
| Iron (Fe) (mg/kg) | 21,6 |

**Values may differ according to harvest years.

11. ALLERGEN INFORMATION

Allegens: When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policieis 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 |
| GMOs (Genetically Modified Organisms) | | | | | * | |

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|------------------------|--------|
| Country of Manufacture | Turkey |
|------------------------|--------|

12. METAL DETECTION

| TEST KITS | DETECTION LIMITS |
|-----------------|------------------|
| Ferrous | 1,5 mm |
| Non Ferrous | 2,0 mm |
| Stainless Steel | 3,0 mm |

13. X-RAY DETECTION

| TEST KITS | DETECTION LIMITS |
|-----------------|------------------|
| Glass Ball | 2 mm Ø |
| Stainless Steel | 1,2 mm Ø |
| Ceramics | 2 mm Ø |

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| COMPANY APPROVAL | CUSTOMER APPROVAL |
|------------------|-------------------|
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