

PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	South African Thompson Raisins
COMMODITY CODE:	0806209000
PRODUCT GRADE & SIZE:	Standard / Choice, Small / Medium / Bold / Jumbo
PACK SIZE:	12.5kg, or similar
BRAND NAME:	N/A
PRODUCT DESCRIPTION:	Thompson seedless raisins are prepared from whole, unlyed seedless grapes which are harvested and dried in the sun, before being cleaned and packed.
COUNTRY OF MANUFACTURE:	South Africa
ISSUE DATE:	(002) 03.05.2023

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Raisins	99.5 min.	Ingredient	South Africa	Non-GMO
Sunflower Oil	0.5 max.	Free-flowing aid	South Africa, Sweden	Non-GMO
Total	100			

INGREDIENT DECLARATION	
Ingredients (Legal name)	Raisins, Sunflower Oil

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
N/A	N/A	N/A	N/A

MANUFACTURER ALLERGEN TABLE				
Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN and products thereof	No	No	No	
EGGS or its derivatives	No	No	No	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	No	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS, tree nuts:	No	No	No	
CELERY, including celeriac and its derivatives	No	No	No	
MUSTARD, referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	Yes	Yes	Allergen control procedure in place
LUPIN seeds or derivatives	No	No	No	

OTHER FOOD GROUPS INTOLERANCE TABLE					
Document Ref: CH-REC 013 PRS	Issue Date: 26.07.2022	Version No: 012	Prepared by: M.Icer	Authorised by: B.Weaire	Page: 1 of 4

PRODUCT SPECIFICATION

Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	Yes	Yes	Yes	Sunflower Oil (Ingredient)
Flavourings, Colours or Preservatives	No	Yes	Yes	Sulphur Dioxide
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

SPECIAL DIETARY REQUIREMENTS

The product is **SUITABLE** for:

Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes – Not tested to <20ppm
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	1090	McCance and Widdowson's CoFID 2021
Energy kcal	256	McCance and Widdowson's CoFID 2021
Protein g	3	McCance and Widdowson's CoFID 2021
Total Fat g	1	McCance and Widdowson's CoFID 2021
of which saturated g	0.15	McCance and Widdowson's CoFID 2021
of which mono-unsaturated g	0.44	McCance and Widdowson's CoFID 2021
of which poly-unsaturated g	0.19	McCance and Widdowson's CoFID 2021
Total Carbohydrate g	65.3	McCance and Widdowson's CoFID 2021
of which sugars g	62.6	McCance and Widdowson's CoFID 2021
of polyols g	0	McCance and Widdowson's CoFID 2021

Document Ref: CH-REC 013 PRS	Issue Date: 26.07.2022	Version No: 012	Prepared by: M.Icer	Authorised by: B.Weaire	Page: 2 of 4
--	----------------------------------	---------------------------	-------------------------------	-----------------------------------	------------------------

PRODUCT SPECIFICATION

	of which starch g	0	McCance and Widdowson's CoFID 2021
Salt	g	0.04	McCance and Widdowson's CoFID 2021
Dietary Fibre	g	2.7	McCance and Widdowson's CoFID 2021
N: Nutrient is present in significant quantities but there is no reliable information on amount			

PHYSICAL PARAMETERS				
Criteria	Maximum or Range			
Berry Count (per 100g)	Jumbo: 70 – 149 (12-15mm)			
	Bold: 120 – 200 (10-13mm)			
	Medium: 220 – 320 (9-11mm)			
	Small: 300 – 500 (6-9mm)			
Quality Parameters	Standard		Choice	
	Small / Medium	Bold / Jumbo	Small / Medium	Bold / Jumbo
Blemishes (per 100g) (w/w)	10	12	5	7
Damaged Berries (per 100g) (w/w)	10	12	5	10
Minor Colour Deviation (per 100g) (w/w)	5		3	
Major Colour Deviation (per 100g) (w/w)	2		0	
Underdeveloped Berries (per 100g) (w/w)	3		2	
Mouldy Berries (per 100g) (w/w)	3		2	
Cap Stems (pcs per kg)	40		30	
Stalks (free) (pcs per 12.5kg)	3		1	
Stalks (embedded) (pcs per 12.5kg)	4		3	
Sugared Berries (per 100g) (w/w)	10		6	
Berries with Seeds (w/w)	10%		5%	
Extraneous Vegetable Matter (w/w)	0.02%		0.01%	
Mineral Stones (per ton)	1 pc max			
Additional Extrinsic Foreign Bodies:				

ORGANOLEPTIC PROPERTIES	
Appearance	Uniform, brown, whole berries
Texture	Free flowing, slightly soft not clumpy or sticky
Flavour & Aroma	Sweet, characteristic of Thompson Raisins and fruity, free from off-flavours and aromas

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	50,000 cfu/g max
Total Mould Count	10,000 cfu/g max
Total Yeast Count	10,000 cfu/g max
Coliforms	100 cfu/g max
<i>E.coli</i>	< 10 cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	13 – 17%
Ochratoxin A	8 ppb max
Aflatoxin B1	2 ppb max
Aflatoxin Total	4 ppb max
Additional Chemical Criteria:	



PRODUCT SPECIFICATION

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 12 months minimum (under recommended storage conditions)

Shelf life for Opened Product: 1 month (under recommended storage conditions)

Recommended Storage Temperature (°C): Cool, dry place (ideally 5-20°C)

Recommended relative humidity range (%): 40 – 60%

Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product (including all ingredients) has not been produced from GMO sources and does not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 396/2005, (EU) No 1169/2011, (EC) No 1881/2006, and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension we accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

For and on behalf of our supplier

Version	(002) 03.05.2023		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Hazal Gul	James Weaire	Charlotte Simpson
Position	Technical Coordinator	Managing Director	Technical Manager
Date	03.05.2023	03.05.2023	03.05.2023

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