



PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Raisins – Flame (Black) Chilean
COMMODITY CODE:	0806209000
PRODUCT GRADE & SIZE:	RTU, Jumbo / Bold / Medium
PACK SIZE:	10kg / 12.5kg
BRAND NAME:	N/A
PRODUCT DESCRIPTION:	Ready to use raisins (ex <i>Vitis vinifera</i>) of the Flame variety (or other similar cultivars). The fruit is sun-dried, cleaned and graded before being packed into clean, food-grade packaging and metal detected.
COUNTRY OF MANUFACTURE:	Chile
ISSUE DATE:	(002) 03.01.2023

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Raisins	99.5% Min	Ingredient	Chile	Non-GMO
Sunflower Oil	0.5% Max	Free Flowing Agent	Denmark / Netherlands / Spain / 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

<u>Allergens:</u> 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	YES	YES	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

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OTHER FOOD GROUPS INTOLERANCE TABLE

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	Golden Raisins (SO ₂ containing)
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 & Widdowson's CoFID 2021
Energy kcal	256	McCance & Widdowson's CoFID 2021
Protein g	3.0	McCance & Widdowson's CoFID 2021
Total Fat g	1.0	McCance & Widdowson's CoFID 2021
of which saturated g	0.15	McCance & Widdowson's CoFID 2021
of which mono-unsaturated g	0.44	McCance & Widdowson's CoFID 2021
of which poly-unsaturated g	0.19	McCance & Widdowson's CoFID 2021

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Total Carbohydrate	g	62.6	McCance & Widdowson's CoFID 2021
	of which sugars	g 62.6	McCance & Widdowson's CoFID 2021
	of polyols	g 0.0	McCance & Widdowson's CoFID 2021
	of which starch	g 0.0	McCance & Widdowson's CoFID 2021
Salt	g	0.04	McCance & Widdowson's CoFID 2021
Dietary Fibre	g	2.0	McCance & 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 Size & Count (per 100g)	Jumbo: >12mm ±10%, <130±10%
	Bold: 9 – 12mm ±10%, 130 – 200±10%
	Medium: <9mm ±10%, >200±10%
Stalks 4-10mm (per 10kg)	2 pcs Max
Stalks >10mm (per 10kg)	2 pcs Max
Capstems (per 100g)	4 pcs Max
Damaged Berries (w/w)	3% Max
Sugared Berries (w/w)	10% Max
Mouldy Berries (w/w)	3% Max
Extraneous Vegetable Matter (EVM) (per tonne)	2 pcs Max
Mineral Stones (per tonne)	1 pc Max

Additional Extrinsic Foreign Bodies:

ORGANOLEPTIC PROPERTIES	
Appearance	Red-Brown / Brown / Black, free-flowing, whole berries, typical of crop year
Texture	Firm, wholesome and FAQ of the season
Flavour & Aroma	Characteristic fruity and sweet raisin flavour with no objectionable or off-flavours

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	100,000 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	18% max
Ochratoxin A	10ppb max (Jan 2023 onwards: 8ppb max)
Aflatoxin B1	2ppb max
Aflatoxin Total	4ppb max

Additional Chemical Criteria:

SHELF LIFE AND STORAGE CONDITIONS	
Shelf life from Production Date: 12 months (under recommended storage conditions)	
Shelf life for Opened Product: 1 month (under recommended storage conditions)	
Recommended Storage Temperature (°C): Cool, dry, ambient temperature (ideally 5-18°C)	
Recommended relative humidity range (%): 65% max	

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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 NUTSINBULK and/or 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 and NUTSINBULK 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 Supplier / Customer

Name	
Position	
Company	
Sign & Date	

Please note that this specification will be considered accepted after three weeks if no signed copy of the specification is received.

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