



PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME:	Raisins – RTU Turkey Origin
COMMODITY CODE:	0806209000
PRODUCT GRADE & SIZE:	RTU, Jumbo / Select / Midget / Mini Midget
PACK SIZE:	12.5kg
BRAND NAME:	Vine Choice / Packer Own Brand
PRODUCT DESCRIPTION:	Turkish Raisins (ex. <i>Vitis vinifera L.</i>) are picked and sun-dried. The fruit is graded and cleaned using washing, laser scanning, metal detection and X-Ray scanning, before packing.
COUNTRY OF MANUFACTURE:	Turkey
ISSUE DATE:	(009) 13.01.2023

PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Raisins	99.5 Min.	Ingredient	Turkey	GMO Free
Sunflower Oil (High Oleic, Non-Hydrogenated)	0.5 Max.	Processing Aid / Free-flowing Agent	Turkey	GMO Free
Total	100			

INGREDIENT DECLARATION

Ingredients (Legal name)	Raisins, Sunflower Oil
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ADDITIVE TABLE

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

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	NO	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	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	YES	NO	NO	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	
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	Yes	
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	Yes	
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		

Additional Information:

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.

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

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Protein	g	3.0	McCance and Widdowson's CoFID 2021
Total Fat	g	1.0	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	62.6	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
	of which starch g	0	McCance and Widdowson's CoFID 2021
Salt	g	0.043	McCance and Widdowson's CoFID 2021
Dietary Fibre	g	2.7	McCance and Widdowson's CoFID 2021

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Berry Count (per 100g)	Jumbo: <240 +5%
	Select: 241 – 340 ±5%
	Midget: 341 – 400 ±5%
	Mini Midget: >400 -5%
Stalks 4-10mm (per carton)	1pc max
Stalks >10mm (per ton)	5pcs max
Capstems (attached / free) (per 100g)	2pcs max
Damaged Berries (w/w)	1.5% max
Mouldy Berries (w/w)	1% max
Sugared Berries (w/w) (please add +1% after May)	1% max
Undeveloped Berries (w/w)	1% max
Extraneous Vegetable Matter (EVM) (e.g. Seed, Straw) (per carton)	1pc max
Mineral Stones (<per 4ton)	1pc max
Extraneous Foreign Materials (e.g. glass, metal, wood, plastic)	Absent
Additional Extrinsic Foreign Bodies: None	

ORGANOLEPTIC PROPERTIES	
Appearance	Whole, dried berries, uniform in size. Colour typical of Turkish raisins, as per crop year.
Texture	Free flowing, slightly soft and not clumpy or sticky. In cool temperatures, product may clump, but the product's free-flowing nature should be restored upon
Flavour & Aroma	Typical of Turkish raisins, sweet, fruity and slightly caramelised. Free from off-flavours and aromas.

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	50,000 cfu/g max
Presumptive <i>Bacillus cereus</i>	20 cfu/g max
Total Mould Count	50,000 cfu/g max
Total Yeast Count	1000 cfu/g Max.
Coliforms	100 cfu/g max
<i>E.coli</i>	10 cfu/g max
Salmonella spp	Absent in 25g

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CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	12 - 16%
Aflatoxin B1	2ppb max
Aflatoxin Total	4ppb max
Ochratoxin A	10ppb max (Jan 2023 onwards: 8ppb max)
Additional Chemical Criteria: Product may be shipped from origin with moisture levels up to 17%. This will settle during shipment and on arrival will meet the specification tolerances.	

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): Ambient, ideally 5-18°C. Keep away from direct sunlight and strong odours.
Recommended relative humidity range (%): 65% max

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.

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PRODUCT SPECIFICATION

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.