

## PRODUCT SPECIFICATIONS CHILEAN BLACK RAISINS



	Chilean product made from sun-dried black raisins. The		
PRODUCT DESCRIPTION	thick texture. This grape variety's aroma is distinctive, and its flavor is sweet. It doesn't have any seeds in it. To make it		
	suitable for human consumption, the product is washed and processed.		
COUNTRY OF ORIGIN	Chile / Crop 2023		
INGREDIENTS	Raisins	99,5%	
INGREDIENTS	Vegetable Oil	0,5%	
GMO - Allergens	GMO Free	Do not contain Allergens	
SIZE	Jumbo	Over 12 mm	
	Medium	9 to 12 mm	
	small	7 to 9 mm	
SELECTION PROCESS  CLEANING METHOD	Our raisins for export are selected using BRC (British Retail Consortium) accredited procedures, which include HACCP		
	protocols, among others. These protocols are in place to ensure the quality and hygienic handling of food products for the		
	benefit of the final consumer. Halal Certification. Prod	ucts are not irradiated.	
	Method of foreign body contamination elimination	Type of (group) of Products	Detection limits
	Metal Detector	Stainless steel	≥ 3 mm
		Ferrous	≥ 1,8 mm
		Bronze	≥ 1,8 mm
	X- Ray	Stainless steel	≥ 2 mm
		Glass	≥ 3 mm
		Ceramics	≥ 3 mm
	Magnets	Ferrous	≥ 2,3 mm
	Laser		-
PACKAGING	Primary packaging: blue polyurethane bag for 10 kg of		
TACKAGING	Secondary Packaging: Raisins are packed in a "Vita" brand corrugated cardboard box, with a net weight of 10 kilos.		
SHIPPING AND STORAGE	The shipment is made in 20-foot containers that can transport up to 2.050 boxes and 40-foot containers that can transport up to 2.440 boxes. The product must be stored in a cool (no more than 18°C) and dry environment (humidity less than 55%).		
	It can be consumed alone, used for cooking different recipies, and as raw material of other products. It has a minimun of 12-month shelf life from the date of production.		
USAGE / SHELF LIFE		ecipies, and as raw material of other	r products. It has a minimun of 12-
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