

## **PRODUCT SPECIFICATIONS CHILEAN GENUINE FLAME SEEDLESS RAISINS**



	Chiloan product made from our dried Flame granes. Th	o color is that of a brown raisin, an	d the form is eval to spherical with
	Chilean product made from sun-dried Flame grapes. The color is that of a brown raisin, and the form is oval to spherical, with		
PRODUCT DESCRIPTION	a velvety feel. The aroma is distinctive to this grape type, and the flavor is sweet and totally seedless. To make it suitable for		
	human consumption, the product is washed and processed.		
COUNTRY OF ORIGIN	Chile / Crop 2023		
	Raisins	99,5%	
INGREDIENTS	Vegetable Oil	0,5%	
GMO - Allergens	GMO Free	Do not contain Allergens	
	Jumbo	Over 12 mm	
SIZE			
	Medium	9 to 12 mm	
	small	7 to 9 mm	
SELECTION PROCESS	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. Products are not irradiated.		
CLEANING METHOD			
	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
	<u>'</u>	Glass	≥ 3 mm
		Ceramics	≥ 3 mm
	Magnots		
	Magnets	Ferrous	≥ 2,3 mm
	Laser	l .	1-
PACKAGING	Primary packaging: blue polyurethane bag for 10 kg of		
	Secondary Packaging: Raisins are packed in a "Vita" bra	and corrugated cardboard box, wit	h 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 minimum of 12-		
USAGE / SHELF LIFE	, ,	cipies, and as raw material of othe	r products. It has a minimun of 12-
OSAGE / SHEEL EITE	month shelf life from the date of production.		
1. SENSORY CHARACTERISTICS			
Colour and Appearence	The color is typical of a brown raisin, and has an oval to	spnerical snape.	
Flavour	Sweet flavour		
Texture	Velvety feel		
Aroma	The aroma is distinctive to this grape type		
2. MICROBIOLOGICAL PARAMETE	DC		
E. Coli (UFC/g)	< 10		
, , , , ,			
Mold (UFC/g)	< 1.000		
Yeasts (UFC/g)	< 10		
, , , , ,			
Total Plate Count (UFC/g)	< 10.000		
Total Plate Count (UFC/g)	< 10.000 < 10		
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Total Plate Count (UFC/g) Staphylococcus Aureus (UFC/g)	< 10		
Total Plate Count (UFC/g) Staphylococcus Aureus (UFC/g) Salmonella Listeria	< 10 ABSENCE		
Total Plate Count (UFC/g) Staphylococcus Aureus (UFC/g) Salmonella Listeria Aflatoxin (B1; B2; G1; G2)	< 10 ABSENCE ABSENCE ABSENCE		
Total Plate Count (UFC/g) Staphylococcus Aureus (UFC/g) Salmonella Listeria Aflatoxin (B1; B2; G1; G2) Ochratoxin A	< 10 ABSENCE ABSENCE		
Total Plate Count (UFC/g) Staphylococcus Aureus (UFC/g) Salmonella Listeria Aflatoxin (B1; B2; G1; G2) Ochratoxin A  3. PHYSICAL CONDITIONS	< 10 ABSENCE ABSENCE ABSENCE ABSENCE		
Total Plate Count (UFC/g) Staphylococcus Aureus (UFC/g) Salmonella Listeria Aflatoxin (B1; B2; G1; G2) Ochratoxin A  3. PHYSICAL CONDITIONS Moisture (%)	< 10 ABSENCE ABSENCE ABSENCE ABSENCE ABSENCE  16% - 18,5%		
Total Plate Count (UFC/g) Staphylococcus Aureus (UFC/g) Salmonella Listeria Aflatoxin (B1; B2; G1; G2) Ochratoxin A  3. PHYSICAL CONDITIONS Moisture (%) Stems (per 6 pounds)	< 10 ABSENCE ABSENCE ABSENCE ABSENCE  ABSENCE  16% - 18,5%  Max. 2 units		
Total Plate Count (UFC/g) Staphylococcus Aureus (UFC/g) Salmonella Listeria Aflatoxin (B1; B2; G1; G2) Ochratoxin A  3. PHYSICAL CONDITIONS Moisture (%) Stems (per 6 pounds)	< 10 ABSENCE ABSENCE ABSENCE ABSENCE ABSENCE  16% - 18,5%		
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Total Plate Count (UFC/g) Staphylococcus Aureus (UFC/g) Salmonella Listeria Aflatoxin (B1; B2; G1; G2) Ochratoxin A  3. PHYSICAL CONDITIONS Moisture (%) Stems (per 6 pounds) Capstems (per 1 pound) Damaged (%)	< 10 ABSENCE ABSENCE ABSENCE ABSENCE  ABSENCE  16% - 18,5%  Max. 2 units  Max. 25 units  < 4%		
Total Plate Count (UFC/g) Staphylococcus Aureus (UFC/g) Salmonella Listeria Aflatoxin (B1; B2; G1; G2) Ochratoxin A  3. PHYSICAL CONDITIONS Moisture (%) Stems (per 6 pounds) Capstems (per 1 pound) Damaged (%) Mold damaged (%)	< 10 ABSENCE ABSENCE ABSENCE ABSENCE  16% - 18,5%  Max. 2 units  Max. 25 units < 4% < 3%		
Total Plate Count (UFC/g) Staphylococcus Aureus (UFC/g) Salmonella Listeria Aflatoxin (B1; B2; G1; G2) Ochratoxin A  3. PHYSICAL CONDITIONS Moisture (%) Stems (per 6 pounds) Capstems (per 1 pound) Damaged (%) Mold damaged (%) Sugared (%)	< 10 ABSENCE ABSENCE ABSENCE ABSENCE  16% - 18,5%  Max. 2 units  Max. 25 units < 4% < 3% < 5%		
Total Plate Count (UFC/g) Staphylococcus Aureus (UFC/g) Salmonella Listeria Aflatoxin (B1; B2; G1; G2) Ochratoxin A  3. PHYSICAL CONDITIONS Moisture (%) Stems (per 6 pounds) Capstems (per 1 pound) Damaged (%) Mold damaged (%) Sugared (%)	< 10 ABSENCE ABSENCE ABSENCE ABSENCE  16% - 18,5%  Max. 2 units  Max. 25 units < 4% < 3%		
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