



PRODUCT SPECIFICATIONS
CHILEAN GOLDEN RAISINS



PRODUCT DESCRIPTION	Chilean product. Prepared from quality seedless grapes. When dehydrated in the oven, they retain their gold color while retaining the sweet flavor that distinguishes Chilean golden raisins. They are flavorful and have a high-quality texture, making them highly sought after in the raisin export market.		
COUNTRY OF ORIGIN	Chile / Crop 2023		
INGREDIENTS	Raisins	99,5%	
	Vegetable Oil	0,5%	
SIZE	Jumbo	Over 12 mm	
	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. GMO Free .		
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
		Glass	≥ 3 mm
	Magnets	Ceramics	≥ 3 mm
Ferrous		≥ 2,3 mm	
Laser		-	
PACKAGING	Primary packaging: blue polyurethane bag for 10 kg of product. 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%).		
USAGE / SHELF LIFE	It can be consumed alone, used for cooking different recipes, and as raw material of other products. It has a minimum of 12-month shelf life from the date of production.		

1. SENSORY CHARACTERISTICS

Colour and Appearance	The raisin color is golden, and oval in shape.
Flavour	Sweet flavour.
Texture	Soft texture.
Aroma	The aroma is distinctive to this grape type.

2. MICROBIOLOGICAL PARAMETERS

E. Coli (UFC/g)	< 10
Mold (UFC/g)	< 1.000
Yeasts (UFC/g)	< 10
Total Plate Count (UFC/g)	< 10.000
Staphylococcus Aureus (UFC/g)	< 10
Salmonella	ABSENCE
Listeria	ABSENCE
Aflatoxin (B1; B2; G1; G2)	ABSENCE
Ochratoxin A	ABSENCE
Sulphite as SO2	< 2000 mg/kg

3. PHYSICAL CONDITIONS

Moisture (%)	16% - 18,5%
Stems (per 6 pounds)	Max. 2 units
Capstems (per 1 pound)	Max. 25 units
Damaged (%)	< 4%
Mold damaged (%)	< 3%
Sugared (%)	< 5%
Substandard (%)	< 3%

4. NUTRITIONAL VALUES

Energy	290,9 Kcal/100 g
Total Carbohydrates	71,3 g/100 g
Total Sugars	6,66 g/100 g
Total Dietary Fiber	1,96 g/100 g
Fat	0,11 g/100 g
Protein	1,17%
Sodium	36,7 mg/100 g

PRODUCER & EXPORTER INFORMATION

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