



**PRODUCT SPECIFICATIONS**  
**CHILEAN GENUINE THOMPSON SEEDLESS RAISINS**



<b>PRODUCT DESCRIPTION</b>	These are a Chilean delicacy made from sun-dried Thompson grapes. The color is somewhat brown, oval in shape, and smooth in texture, similar to a brown raisin. The aroma is distinctive to this grape type, and the flavor is pleasant. It doesn't have any seeds in it. To make it suitable for human consumption, the product is washed and processed.		
<b>COUNTRY OF ORIGIN</b>	Chile / Crop 2023		
<b>INGREDIENTS</b>	Raisins	99,5%	
	Vegetable Oil	0,5%	
<b>GMO - Allergens</b>	GMO Free	Do not contain Allergens	
<b>SIZE</b>	Jumbo	Over 12 mm	
	Medium	9 to 12 mm	
	small	7 to 9 mm	
<b>SELECTION PROCESS</b>	Our raisins for export are selected using <b>BRC</b> (British Retail Consortium) accredited procedures, which include <b>HACCP protocols</b> , among others. These protocols are in place to ensure the quality and hygienic handling of food products for the benefit of the final consumer. <b>Halal Certification</b> . Products are not irradiated.		
<b>CLEANING METHOD</b>	<b>Method of foreign body contamination elimination</b>	<b>Type of (group) of Products</b>	<b>Detection limits</b>
	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		-
<b>PACKAGING</b>	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.		
<b>SHIPPING AND STORAGE</b>	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%).		
<b>USAGE / SHELF LIFE</b>	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 color is somewhat brown, and oval in shape.
Flavour	Sweet flavour.
Texture	Smooth in 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

**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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