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1. PRODUCT NAME: Organic Sultana Raisins

2. INGREDIENTS: Organic sultana raisins 99,7%, Organic sunflower oil 0,3%

3. DEFINITION: Sultana Raisins belongs to a seedless grape family known as *Vitis vinifera* in Latin.

4. PHYSICAL AND SENSORY SPECIFICATIONS

CLASS : 1

APPEARANCE / COLOR : Natural, reasonably even color, golden amber

TASTE / ODOUR : Characteristic, natural sweet, fruity, no objectionable odors or flavours

DEFECTS	TOLERANCE
Berry Count	>250 berries / 100 gr
Berry Count	<360 berries / 100 gr
Vine Stem Pieces >10 mm	Max 3 pieces in 12,5 kg
Vine Stem Pieces <10 mm	Max 5 pieces in 12,5 kg
Free Vine Stem Pieces >10 mm	Max 2 pieces in 12,5 kg
Free Vine Stem Pieces <10 mm	Max 4 pieces in 12,5 kg
Capstems >3 mm	Max 3,0% of berry count
Mouldy Berries	Max 1,5% as weight
Unriped Berries	Max 1,5% as weight
Sugared Berries	Max 1,5% as weight
Damaged Berries	Max 1,5% as weight
Natural Foreign Materials	Max 1 piece in 12,5 kg
Other Foreign Materials	None in 12,5 kg
Mineral Stones	Max 2 pieces per tonne
Blocked (3 pcs.)	Max 3 pieces in 12,5 kg

5. CHEMICAL SPECIFICATIONS

SPECIFICATION	TOLERANCE
Fermentation	None
Moisture	Max 16 %
Sulphure	< 10 mg/kg
Dressing oil	0,2-0,7 %
Pesticides	< RL (Reporting Limit) According to EC Regulation No 834/2007 and 889/2008 and according to USDA organic regulation 7 CFR Part 205
Ochratoxin A	< 8 ppb
Aflatoxin	B_1 ; < 2 ppb Sum of B_1 , B_2 , G_1 and G_2 ; < 4 ppb
*This product complies with Com	nmission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain



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contaminants in food and repealing Regulation (EC) No 1881/2006.

6. MICROBIOLOGICAL SPECIFICATIONS

CRITERIA	LIMITS
Total Viable Count	Max 10 ⁵ cfu/g
E.coli	Max 10 cfu/g
Salmonella	Negative (in 25 g)
Yeast	Max 10 ⁴ cfu/g
Mould	Max 4x10 ⁴ cfu/g
Coliforms	Max 10 ² cfu/g
Bacillus cereus	Max 10 ² cfu/g
Enterobacteriaceae	Max 10 cfu/g

7. PURPOSE OF USE, ALTERNATIVE USE AND SENSITIVE CONSUMER GROUP

PURPOSE OF USE: Sultana raisins are often consumed plain or mixed with other healthy snacks.

ALTERNATIVE USE: Sultana raisin may be added to bakery goods, to oatmeal, to salads and to savory dishes and used as compote and jam.

SENSITIVE CONSUMER GROUP: Sultana raisins are suitable for all consumers.

8. PACKAGING

Primary Packaging: Food-grade blue polyethylene bags to protect the product from external elements. Secondary Packaging: Carton boxes, providing an additional layer of protection during transit and storage.

9. SHELF LIFE AND STORAGE CONDITIONS

Sultana raisins has 18 months after production date under suitable storage conditions. The storage room must be constructed in a way that prevents damage to the quality of the product, its packaging and labels. Doors, windows and other parts of the storage room must have appropriate equipment to prevent the entry of all kinds of pests. It should be stored 4°C-10°C and dry place. There should be no foreign odor.

10. NUTRITIONAL INFORMATION

TYPICAL VALUES PER 100G	
Energy (kcal)	300,4

^{*}This product complies with Commission Regulation (EU) 2018/73 of 16 January 2018 amending Annexes II and III to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for mercury compounds in or on certain products.



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Protein (g)	2,9
Carbohydrates (g)	74,3
Of which sugars (g)	63,8
Fiber (g)	5,1
Fat (g)	0,2
Sodium (mg)	0,03
Calcium (Ca) (mg/kg)	650
Potassium (K) (mg/kg)	7725
Iron (Fe) (mg/kg)	21,6

^{**}Values may differ according to harvest years.

11. ALLERGEN INFORMATION

ALLERGEN	YES	NO	WHICH RAW MATERIAL AFFECTED?
Celery		*	AITECIED:
Cereals Containing Gluten (wheat, rye, barley, oats, etc.)		×	
Crustaceans		×	
Egg		×	
Fish		×	
Lupin		×	
Milk (including lactose), ice cream, yoghurt, cheese, etc.		×	
Molluscs (including squid & octopus)		×	
Mustard		×	
Nuts		×	
Peanuts		×	
Sesame Seeds		×	
Soybean		×	
Sulphur Dioxide SO_2 and Sulphites at > 10mg/kg or 10mg/L as expressed as SO_2		*	
GMOs (Genetically Modified Organisms)		×	

Country of Manufacture	Turkey
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12. METAL DETECTION

TEST KITS	DETECTION LIMITS
Ferrous	1,5 mm
Non Ferrous	2,0 mm
Stainless Steel	3,0 mm



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13. X-RAY DETECTION

TEST KITS	DETECTION LIMITS		
Glass Ball	2 mm Ø		
Stainless Steel	1,2 mm Ø		
Ceramics	2 mm Ø		

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Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis 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	YES	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	YES	YES	
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES	
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES	
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES	
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES	
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES	
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES	
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO	