

Ingredient Specifications

Raisels™ Tropical Flavored raisins

Product Description

Golden raisins are produced by harvesting green seedless grapes and mechanically drying them in the presence of sulfur dioxide for color retention. These golden raisins undergo various mechanical stem and foreign material removal processing, water-washing and rinsing, optical sorting and additional visual inspection. These golden raisins are coated with natural fruit splash flavor. The product is then packaged into customer specified retail packaging of various sizes and types.

Physical/Chemical Specifications*	Parameters/Tolerances	Methods
Moisture*	12 - 16.5%	AOAC 972.2 meter (DFA moisture meter)
Stems	1 per 6 lbs. (USDA Grade A)	Manual inspection
Capstems	15 per lb. (USDA Grade A)	Manual inspection
Defects	Grade B or better	As defined in US Standards for Grades of Processed Raisins
Berry Count Range	800 - 1400 per lb. (~180 - 310 per 100g)	Count per lb. (Count varies by crop year)

*All parameters are met at time of pack and can vary based on customer requirements.

Ingredient Statement

Golden Raisins, Natural Flavors, Sunflower Oil, Sulfur Dioxide (for color retention)

Country of Origin

USA

Allergens

None

Packaging

Enclosed in customer's choice of packaging and placed inside a taped, corrugated box.
Individual package sizes: 6-pack Cartons, 1.35 oz. (38.3 g) each carton.

Labeling

All containers shall bear, the following information: manufacturer, name of product, net weight, manufacturer address, country of origin, and lot code (NYYDDD: N = National Raisin, YY = Year, DDD = Julian Day). Code information will be based on customer requirements.

Storage Recommendations

Keep in cool, dry, odor free storage (4.4°C [40°F] maximum, 50% RH). Rotate stocks, using oldest date first.

Expected Shelf Life

Raisels are best used shortly after packaging, and have an estimated storage of 6 months.

