

Technical Data Sheet: Raisins

PRODUCT: Raisins

TARIFF ITEM: 0806.20.00.00

DESCRIPTION:

Dried grape berries, selected and graded for direct consumption and food industry use. No added preservatives or artificial ingredients. Contains up to 0.5% food grade vegetable oil as a brightener.

VARIETY:

- Black (Midnight Special)
- Brown (Sweet Globe).

INGREDIENTS:

Raisins $\geq 99.5\%$ and food grade vegetable oil $\leq 0.5\%$

CALIBERS:

Small, Medium, Jumbo

NUTRITIONAL INFORMATION

Serving size 100g.

Moisture: 16.59 g
Total Fat: 0.57 g
Protein: 0.06 g
Crude Fiber: 0.18 g
Carbohydrate: 80.56 g
Ash: 2.14 g
Sodium: 69.9 mg
Energy: 327 kcal

Reference values per 100g, subject to natural product variation.

STORAGE AND HANDLING:

- Store in a clean, cool, and dry place, in its original packaging, at a maximum of 15°C and 70-75% relative humidity.
- Protect from insects, pests, and contaminants.
- Avoid direct sunlight and strong odors.

SHELF LIFE:

12 months from the packaging date, under recommended storage conditions and with the packaging intact.



QUALITY

USDA parameters: A - B - C.

PRESENTATION:

- Primary packaging: HDPE bag.
- Secondary packaging: Corrugated cardboard box.
- Net weight: 10 kg.

INTENDED USE:

Direct consumption, breadmaking, confectionery, healthy snacks, food industry, pastry, nut mixes and gourmet products.



LABELED:

Printed label with lot number, expiration date, production date, health resolution and SENASA authorization, variety and quantity of product, importer/exporter data, ingredients, net/gross weight and country of origin if applicable.

OTHER PARAMETERS

- Irradiation is not permitted as a method of preservation or sterilization.
- It does not contain genetically modified organisms (GMOs).

Sensory parameters	• Color: Brown to dark brown, uniform and characteristic. • Smell: Sweet and characteristic of the product, free of strange odors. • Flavor: Naturally sweet, without any fermented or abnormal flavors. • Texture: Supple and fleshy, not excessively hard or sticky. • Appearance: Whole, clean berries, free of any visible foreign matter.
Physical and Chemical Properties	• Peduncle parts: < 2 per kg (visual assessment). • Pedicle content: < 5%, < 10 mm (visual assessment). • Moisture: 16-20% (DFA Tester method). • Glosser (food-grade vegetable oil): $\leq 0.5\%$.
Calibers	• Jumbo: retained on 13 mm mesh. • Medium: -13 mm retained on 9 mm mesh. • Small: -9 mm retained on 2 mm mesh. Reference count subject to campaign/batch
Defects and tolerances	• Raisins with seeds: $\leq 0.5\%$. • Moldy raisins: $\leq 2\%$. • Damaged raisins: $\leq 5\%$. • Discolored raisins: $\leq 2\%$. • Undeveloped raisins: $\leq 2\%$. • Fermented raisins: absence. • Sugary: $\leq 5\%$. • Foreign plant matter: absence. • Hazardous foreign material (stone/plastic/glass): absence. • Mineral impurities: not allowed in any proportion.
Microbiological Parameters	• Total plate count: max. 10,000 UFC/g (PCA, 37 °C). • Yeasts: max. 1,000 UFC/g (Potato Agar, 20-25 °C). • Fungi: max. 1,000 UFC/g (Potato Agar, 20-25 °C). • Total coliforms: max. 10 UFC/g (VRBA, 37 °C, 24-48 h). • E. coli: absent in 1 g (Brilliant Green, 41 °C). • Salmonella: absent in 25 g (standard culture and confirmation method). • Listeria monocytogenes: absent.