

	<h2>Product Specification</h2>	<h1>01125</h1>
Issued Date: 12/12/12	Date Last Reviewed:	Approved By:
Issued By: D. Cantos	Week of: 12/12/15	M. Chooljian

PRODUCT SPECIFICATION

NATURAL THOMPSON SEEDLESS RAISINS – SELECT

CHARACTERISTICS:

APPEARANCE - Shall be dark blue to purplish brown, soft, meaty berries typical of the average of the season in which they are produced. A minimum of red berries that are deficient in sugar desired.

MOISTURE - Packaged raisins shall typically contain 16.0% to 18.0% moisture, as received, but not more than 18.0% maximum. Method of testing: USDA Moisture Meter (BF-PQS 6-106).

DISCOLORED, DAMAGED, OR MOLD - 6% maximum per USDA standards for Grade B.

- Damaged 3% maximum per USDA standard for Grade B
- Mold 3% maximum per USDA standard for Grade B

CAP STEMS - 10 per pound maximum (CHOOIJIAN STANDARD)
(15 per pound USDA standard for Grade A)

STEMS - 1 per 90 pounds maximum (CHOOIJIAN STANDARD)
(1 per 6 pounds per USDA standard for Grade A)

SIZE - Select

COUNT - 850 - 1,150 raisins per pound.

PESTICIDES - Must be within tolerances established by Federal regulations. Pesticides having either no established tolerance or a zero tolerance must be non-detected.

FOREIGN MATERIALS - Shall be pure, clean, and free of all foreign substances as defined by USDA

INFESTATION - Reasonably no live insects: analytical method visual

SHELF LIFE – 12 month shelf-life, if stored under cool/dry place as per storage instruction below...

SUGGESTED STORAGE INSTRUCTIONS - Raisins are a 100% natural, semi-perishable product. Raisins should be stored in a cool, dry location at approximately (12°C/54°F, 55%RH). Stock should be rotated: First in, first out.

PACKAGING REQUIREMENTS - 30 pound corrugated fibre cases with 1.5 mil. Polyethylene liners. Containers shall be tightly closed and sealed to protect the contents from extraneous solids, liquids or vapors during normal handling, shipment and storage. Packaging materials shall not transmit contaminants or objectionable substances to the product and shall conform to all applicable food additive regulations.

MICROBIOLOGICAL REQUIREMENTS: *(Analysis represents average sampling)*

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|------------------------------------|-----------------|
| • Standard Plate Count | ≤20,000 cfu/g |
| • Coliform | ≤100 cfu/gm |
| • E. Coli | Negative |
| • Coagulase Positive Staphylococci | Negative |
| • Salmonella | Negative |
| • Yeast | ≤10,000 cfu/gm. |
| • Mold | ≤10,000 cfu/gm. |