



Ingredient Specifications

TITLE: Sun-Maid Confectionary Small Size California Natural Seedless Raisins, Oil Coated

DATE: September 25, 2009

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PRODUCT DESCRIPTION

Raisins are produced by sun-drying grapes (Genus/species—*Vitis vinifera*). The product is mechanically stemmed, capstemmed, cleaned, washed and oil coated. This ingredient is food grade and in all respects, including labeling, in compliance with the United States Food, Drug and Cosmetic Act of 1938 as amended and all applicable regulations thereunder.

| SPECIFICATIONS | TOLERANCE | METHOD |
|---|--|--|
| Moisture | 15-17% | AOAC 972.2 (DFA moisture meter) |
| Stems | 1 per 120 pounds | Visual |
| Capstems | 15 per pound | Visual |
| Defects | Grade B or better | As defined in US Standards for Processed Raisins |
| Vegetable oil coating | 0.5-1.0% | Petroleum ether extraction |
| Size | 95% pass through holes 24/64" diameter | Use screens with perforated round holes. All percentages are by weight |
| | 70% minimum pass through holes 22/64" diameter | |
| Berry Count Range | 1600-2000/pound | Visual Count varies by crop year |
| MICROBIOLOGICAL: Analysis represents an average sampling | | |
| | YEAST | ≤10,000 cfu/g |
| | MOLD | ≤10,000 cfu/g |
| | TPC | ≤20,000 cfu/g |

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Sun-Maid Confectionary Medium Size California Natural Seedless Raisins, Oil Coated

PACKAGING

Enclosed in a non-sealed, folded, blue, polyethylene bag inside a taped corrugated box.
Net weight: 30 pounds (13.6 kilograms).

LABELING

All containers shall bear the following information: name of product, net contents, manufacture date, Sun-Maid Growers of California name and address.

INGREDIENT STATEMENT

Raisins, Sunflower Oil

STORAGE RECOMMENDATIONS

Keep in cool, dry storage (12°C, 55%RH) Rotate stocks. Use oldest date first.

EXPECTED SHELF LIFE

Raisins are best used shortly after packaging, and may be stored up to 12 months.