

Ingredient Specifications

TITLE: Sun-Maid Medium Size California Natural Seedless Raisins

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PRODUCT DESCRIPTION

Raisins are produced by sun-drying grapes (Genus/species—<u>Vitus vinifera</u>). The product is mechanically stemmed, capstemmed, cleaned and washed. 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 | 16-18% | | 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 |
| Berry Count Range | 1200-1600/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 | |

Vegetable oil coating available at customer's option.

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.

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Sun-Maid Medium Size California Natural Seedless Raisins

INGREDIENT STATEMENT

Raisins

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.