



## Ingredient Specifications

TITLE: Sun-Maid Small Size California Natural Seedless Raisins

DATE: September 25, 2009

Page: 1 of 2

### Product Description

Raisins are produced by sun-drying grapes (Genus/species—Vitus vinifera). 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.

<b>SPECIFICATIONS</b>	<b>TOLERANCE</b>	<b>METHOD</b>
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
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
<b>MICROBIOLOGICAL: Analysis represents an average sampling</b>		
	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).

Page 2

Sun-Maid Small Size California Natural Seedless Raisins

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

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.