



Ingredient Specifications

TITLE: Sun-Maid Standard Size California Natural Seedless Raisins

DATE: September 25, 2009

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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.

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
Size	60% maximum pass through holes 22/64" diameter	Use screens with perforated round holes. All percentages are by weight
	10% maximum pass through holes 20/64" diameter	
Berry Count Range	800-1200/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.

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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

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.