

TECHNICAL DATA SHEET



CHAMPION NATURAL THOMPSON SEEDLESS RAISINS

Product Description

Thompson Seedless Raisins are sun-dried, size classified, and cleaned. The raisins are subjected to an intense cleaning and inspection schedule to yield a high quality product.

Packaging

Products are packaged in 1.2 mil blue polyethylene liners placed in 30# bulk cases. Cases are stacked 70 to a pallet, identified with placards, and then shrink wrapped. Other packaging configurations will be considered at the customer's request.

Composition

Raisins	100 %
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Quality Attributes

Count Per Pound	Select: 800 – 1200 Midget: 1200 – 1800 Mini-midget: 1800+
Moisture- based on customer requirements	11-14% 14-16% 16-18%
Capstems	15 per lb. max.
Vine Stems	1 per 6 lbs. max.
Damage	3% max.
Mold	3% max.
Sugared	10% max.
Underdeveloped	1.5% max.
Grit, Sand, Silt	None Allowed
Maturity	70%+

The customer's specification supercedes these values if applicable.

Nutritional Values (Based on 100 grams)*

Proximates

Calories	299 kcal
Water	15.43g
Proteins	3.07 g
Total Carbohydrates	79.2 g

Sugars	59.18 g
Fat	0.46 g
Fiber	3.7 g
Ash	1.8 g
Minerals	
Calcium	50.0 mg
Copper	0.31 mg
Iron	1.88 mg
Magnesium	32.0 mg
Manganese	0.30 mg
Phosphorus	101.0 mg
Potassium	749 mg
Sodium	11.0 mg
Zinc	0.22 mg
Vitamins	
Vitamin C	2.3 mg
Thiamin	0.11 mg
Riboflavin	0.13 mg
Niacin	0.77 mg
Vitamin A	8.00 IU
Pantothenic Acid	0.09 mg
Vitamin B6	0.25 mg
Folate, total	5.0 mcg
Vitamin E	0.70 mg
Lipids	
Saturated Total	0.06 g
Monounsaturated Total	0.05 g
Polyunsaturated Total	0.04 g

*Data estimate calculated using the USDA nutritional database (USDA #N0928) for raisins.

Shelf Life / Storage / Lot Code

This product has a shelf life of 6-12 months (based on customer specifications) when properly stored. Storage conditions are recommended at 50°F (10°C) and 50 % Relative Humidity. Lot codes are an open-date format with an N-Julian trace number along with other information regarding production time and lines.

Chemical / Microbiological

Products will conform to all US FDA, US EPA, CCOF and customer specifications, for pesticide, mycotoxin, and microbial tolerances.

Food Safety and Quality Systems

All National Raisin Company products are packed under intense food safety and quality control standards set forth in our HACCP/Quality manual. National Raisin Company is inspected by the American Council of Food Safety and Quality and by GFSI-certified auditors for food safety and sanitary compliance.

National Raisin was awarded GFSI-SQF 2000 and GFSI-BRC certification for achievement in food safety and quality.