Technical Data Sheet





GOLDEN THOMPSON SEEDLESS RAISINS (Select & Jumbo)

Product Description

Fresh Natural Thompson Seedless Grapes that have been hand harvested to acquire the finest product. This fruit is cleaned and mechanically dried in the presence of sulfur dioxide (2000-3500 ppm, 0.2-0.3%) for color retention. These raisins are then subjected to an extensive cleaning cycle, size classified, and cleaned to yield a high quality product. Grading – Extra Fancy (USDA-well colored) / Fancy (USDA – reasonably well color).

Packaging

Products are packaged in 1.2 mil blue polyethylene liners placed in 30# corrugated 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 or specification.

Composition

| <u> </u> | |
|----------------|----------|
| Golden raisin | 97-98% |
| Sulfur Dioxide | 0.2-0.3% |

Quality and Microbiological Attributes

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|---|-------------------|
| Standard Count Per Pound | 800 - 1200 |
| Jumbo Count per pound | 400 - 800 |
| Moisture | 18 % max. |
| Capstems | 15 / # max. |
| Vine Stems | 1 / 6 # max. |
| Sugared | 10% max. |
| Damage | 3% max. |
| Mold | 3% max. |
| Underdeveloped | 1.5% max. |
| Sulfur Dioxide | 2000 -3500 ppm |
| Grit, Sand, Silt | None Allowed |
| Total Plate Count | 10,000 cfu/g max. |
| Yeast & Mold combined | 10,000 cfu/g max. |
| Coliform | <3 cfu/g |
| E. Coli | <3 cfu/g |
| Salmonella | Negative |
| Staphylococcus (coag+) | Negative |
| | |

These attributes are based on Champion grade. The customer's specification supersedes these values if applicable.

| Nutritional Values* (Based on 100 grams) | | |
|--|----------|--|
| Proximates | 2021 | |
| Calories | 302 kcal | |
| Water | 15 g | |
| Proteins | 3.4 g | |
| Total Carbohydrates | 79.5 g | |
| Sugars | 59.2 g | |
| Fat | 0.5 g | |
| Fiber | 4 g | |
| Ash | 1.7 g | |
| Minerals | | |
| Calcium | 53 mg | |
| Copper | 0.36 mg | |
| Iron | 1.79 mg | |
| Magnesium | 35.0 mg | |
| Manganese | 0.31 mg | |
| Phosphorus | 115 mg | |
| Potassium | 746 mg | |
| Sodium | 12.0 mg | |
| Zinc | 0.32 mg | |
| Vitamins | - | |
| Vitamin C | 3.20 mg | |
| Thiamin | 0.01 mg | |
| Riboflavin | 0.19 mg | |
| Niacin | 1.14 mg | |
| Vitamin A | 0.00 IU | |
| Pantothenic Acid | 0.14 mg | |
| Vitamin B6 | 0.32 mg | |
| Folate, total | 3.00 mcg | |
| Lipids | U | |
| Saturated Total | 0.151 g | |
| Monounsaturated Total | 0.019 g | |
| Polyunsaturated Total | 0.135 g | |
| Trans Fat Total | 0.000 g | |
| *Calculated Using The USDA Nut | | |
| Information For Raisins (USDA NDB-0928). | | |

All products are packed under the guidelines established by the US Food, Drug, & Cosmetic Act of 1938. The product will conform to the requirements for pesticide and mycotoxin tolerances established under US Food & Drug defect action levels.

Storage/Shelf Life

Golden Raisins have a shelf life of 12 months when stored at 50° F (10° C) and 50% Relative Humidity. However, please be advised, some darkening will occur in storage.

Food Safety and Quality Systems

All products are packed under intense food safety and quality control standards set forth in the National Raisin Company HACCP/Quality manual. National Raisin Company is inspected by the American Council of Food Safety and Quality. National Raisin Company has been awarded GFSI-SQF-2000 and GFSI-BRC certification for food safety and quality.