

TECHNICAL DATA SHEET



Champion Bulk Natural condition prunes

Product Description

These prunes are prepared from sound, well matured prune plums. These fresh, dried plums are mechanically harvested and dried, size-sorted, and cold-water cleaned to produce a high quality product. These Natural condition prunes are not processed with potassium sorbate. A variety of sizes and moistures can be offered at the customer's request. The product will meet or exceed USDA Grade A standards for prune products.

Packaging

Dried plums can be packaged in a variety of retail and bulk container sizes to meet each customer requirements.

Composition

Natural condition Prunes	100 %
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Quality Attributes

Variety	Imperial, Sugars, Robe and/or French
Count Per Pound	Varied count per lb
Moisture	<23 % max.
Color	Dark Amber To Black
Flavor	Possess a good characteristic dried prune flavor
Texture	Chewy, firm consistency
*Defects	USDA Standard Grade A
Off Color, Inferior Meat, End cracks	10% Max.
Fermentation, Damage, Scab, Burned, Sunburn	6% Max.
Mold, Embedded Dirt, Insect Infestation (evidence)	3% Max.
Brown Rot, Decay	1% Max.

*Total defects for Champion prunes will not exceed 10%

Nutritional Values (Based on 100 grams)*

Proximates

Calories	240 kcal
Proteins	2.18 g
Total Carbohydrates	63.88g
Sugars	38.13g
Fat	0.38 g
Fiber	7.1 g

Minerals

Calcium	43.0 mg
Copper	0.28 mg
Iron	0.93 mg
Magnesium	41.0 mg
Manganese	0.30 mg
Phosphorus	69.0 mg
Potassium	732 mg
Sodium	2.0 mg
Selenium	0.3 mcg
Zinc	0.44mg

Vitamins

Vitamin C	0.60 mg
Thiamin	0.05 mg
Riboflavin	0.19 mg
Niacin	1.88 mg
Vitamin A	106 IU
Pantothenic Acid	0.45 mg
Vitamin B6	0.22 mg
Folate, total	4.0 mcg
Vitamin E	0.43 mg

Lipids

Saturated Total	0.09g
Monounsaturated Total	0.05g
Polyunsaturated Total	0.06g

*Data acquired using the USDA nutritional database for plums, dried (prunes), uncooked. For more details on nutritional labeling data, please see the USDA nutritional database number 09291.

Microbiological & Chemical Tolerances

Products will conform to all US FDA, US EPA, and agree -upon customer specifications, for pesticide, mycotoxin, and microbial tolerances. For further information, please contact National Raisin Company Technical Services / Industrial Sales.

Kosher Certification

National Raisin product is kosher parve certified by the Orthodox Union.

Shipping Requirements

Shipping containers must be free of odors, and be of acceptable sanitary condition prior to loading. Product can be shipped in ambient conditions without spoilage. However, prolonged shipping time may cause moisture loss in warmer temperatures. Product will be shipped on pallets and shrink wrapped.

Shelf Life

The shelf life for Champion products is 12 months from the date of production. However, the product will tend to dry over time.

Storage

Once the product has been received, National Raisin Company recommends that the product be stored at 50 degrees F (10°C) and 50% RH to prevent moisture loss.

Food Safety and Quality Systems

National Raisin operates under strict food safety and quality guidelines. These formalized programs allow National Raisin to produce the safest, highest quality product available in the industry. A copy of these programs, guidelines, and policies are generally provided to the quality assurance personnel upon audit of the facility. The buyer may also obtain a copy of this material upon request through the National Raisin account manager.

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 (Dried Fruit Association of California) for food safety and sanitary compliance.

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