



DATA SHEET DARK RAISINS	REVISED	16-12-2018
PRODUCTO Raisins	VERSION	00
Produced by: Quality Control Department		

Product Definition	Product obtained by natural drying (sun) or by artificial dehydration (oven) of the species Vitis vinifera varieties Flame, Crimson, Thompson, Superior. Processed raisins are prepared from clean and healthy seedless grapes.
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Quality Characteristics	Varieties	Description: Colour, Shape, Flavor
		Flame
	Crimson	Blue to reddish black and semi-elongated, sweet taste with slight acid tones typical of the species
	Thompson	Brown, slightly reddish tones, elongated shape, sweet, slightly acid taste, typical of this sort of raisins.
	Superior	Brown, slightly reddish, round in shape, sweet taste
	Black	Intense uniform bluish black color, elongated shape, sweet caramel flavor
	Timco	Bluish to reddish black in the same berry, round shape, sweet caramel flavor
	Varieties	Sizes (calibres)
	Flame	Corresponds to the equatorial diameter of the raisins, which are divided into Jumbo: of 75 a 130 units x 100 grams (on a harness +11 mm), Medium: from 130 to 195 units x 100 grams (harness 9-11 mm); Small from 260 to 480 units x 100 grs (harnero -9mm)
	Crimson	Corresponds to the equatorial diameter of the raisins, which are divided into Jumbo: 80 to 110 units x 100 grams (sieve + 11 mm); Medium: from 120 to 200 units x 100 grams (9-11mm); Small: from 280 to 440 unit x 100 grs (sieve -9mm)
	Thompson	Corresponds to the equatorial diameter of the raisins, which are divided into Jumbo: 75 to 130 units x 100 grams (sieve + 11 mm); Medium: from 130 to 195 units x 100 grams (9-11mm); Small: from 260 to 480 units x 100 grs (sieve 6 - 9mm)
	Superior	Corresponds to the equatorial diameter of the raisins, which are divided into Jumbo: 75 to 110 units x 100 grams (sieve + 11 mm); Medium: from 120 to 200 units x 100 grams (9-11mm); Small: from 260 to 440 units x 100 grs (sieve -9mm)
	Black	Corresponds to the equatorial diameter of the raisins, which are divided into Jumbo: 65 to 80 units x 100 grams (sieve + 11 mm); Medium: from 120 to 150 units x 100 grams (9-11mm)
	Timco	Corresponds to the equatorial diameter of the raisins, which are divided into Jumbo: 75 to 90 units x 100 grams (sieve + 11 mm); Medium: from 120 to 150 units x 100 grams (9-11mm)

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Defects	Definitions
Capstems	Small woody stems exceeding 1/8 inch in length which attach the raisins to the branches of the bunch
Stem	A portion of the branch or main stem
Damaged raisin	Presence of damage like sunburn, scars, insect injury, mechanical injury or others that affect the appearance, edibility and quality of the raisins.
Sugarness	Either external or internal sugar crystals in the flesh or on the surface of the raisin.
Foreign Matters	Any matter foreign to the vegetable nature of the raisin.
Vain/ Substandard development/undeveloped	Raisins that are practically lacking in flesh/extremely lacking in flesh and shriveled.
Fungus	Fungal presence that includes to gray mycelia
Fermentation	Process caused by the presence of yeasts causing unpleasant taste and aroma
Insect damage	Damage created by the bite of insects.

		USDA A	USDA B	USDA C
Tolerance	Moisture	16.0% to 18.0%	16.00% to 18.00%	16.00% to 18.00%
	Fungus	2.0% maximun	3.0% maximun	4.0% maximun
	Capstems (1 lb)	15 pieces per pound	25 pieces per pound	35 pieces per pound
	Vain	1.5% máximo	2.5% maximun	3.5% máximo
	Sugarness	5.0% maximun	10.0% maximun	15.0% maximun
	Stems (96 oz)	1 unit in 2,738 kg	2 unit in 2,738 kg	3 unit in 2,738 kg
	Damaged	2.0% maximun	3.0% maximun	4.0% maximun
	Foreign Matter	Absent	Absent	Absent
	Un Sized	15.0% maximun	15.0% maximun	15.0% maximun
	Total Damage (*)	4.0% maximun	6.0% maximun	9.0% maximun

* Total damage doesn't include sugarness

Remarks: The small raisin can be processed only as grade B or C.

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Packaging and presentation	In corrugated carton box of 10 kg and a polyethylene container bag.
Storage	Semi-perishable product, requires basic conditions of hygiene and storage for optimal conservation: clean, fresh, dry place, free of insects and polluting substances in its packaging, without direct light. Fumigated product free of larvae, insect and/or part of these
Lifetime	A year after elaboration date
Recomendations	Product not recommended for people with sugar level problems like diabetics
Ingredients	Raisins, Vegetable oil (sunflower) Alto Oleico Kosher
Instructions of use	Some of its forms of consumption can be like: snack, in bakeries and pastry shops.
Origin	Chilean
Allergens	It may contain traces of sulfites.

Nutrition Facts	Parameters	100 grams	30 grams	% DV (*)
	Calories (Kcal)	259	77.7	3.9
	Proteíns (g)	1.8	0.54	1.1
1 slice= 30 grs	Total fat (g)	0.6	0.18	0.3
	Saturated Fat (g)	0.16	0.048	0.1
	Monounsaturated Fat (g)	0.14	0.042	0.1
	Poliunsatired Fat (g)	0.14	0.042	0.1
	Trans Fatty Acids(g)	0	0	0.0
	Cholesterol (g)	0	0	0.0
	Carbohydrates(g)	71.3	21.39	7.1
	Sugars (g)	69.3	20.79	41.6
	Dietary Fiber (g)	2.0	0.6	2.4
	Sodium (mg)	21	6.3	0.3
	Calcium (mg)	64	19.2	1.9
	Iron (mg)	1.3	0.39	2.2
	Phosphorous (mg)	58	17.4	1.7
	Vitamin A(µg)	5	1.5	1.3
	Vitamin B3	0.68	0.204	1.0
	Vitamin C (mg)	1	0.3	0.5

(*) Daily values based on a diet of 2000 kcal

Physico-chemical characteristics of the sanitary food regulation.	Fungus/Yeast	10 ³ each one	
	Coliforms	5x10 ² ufc/grs	
	Salmonella in 50 grs.	Absence	
	Mycotoxins	Ocratoxin A	5 ppb

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