













# Golden Raisins

<b>PRODUCT</b> Dark raisins	<b>VARIETY</b> Thompson Seedless	<b>SIZES</b> Jumbo > 12 mm   Medium 9 - 12 mm
--------------------------------	-------------------------------------	--------------------------------------------------

<p><b>DESCRIPTION</b></p> <p>After the harvest, raisins are put in sulfuration room then they are dried. Raisins can be fumigated with hydrogen phosphide (methyl bromide is forbidden). Then they are sorted, washed, oil coated and packed.</p>
---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

AVAILABILITY											
jan	feb	mar	apr	may	jun	jul	aug	sep	oct	nov	dec
											

DEFECTS				PHYSICAL STRUCTURE	
<b>PARAMETER</b>	<b>TOLERANCE</b>	<b>PARAMETER</b>	<b>TOLERANCE</b>	Appearance	Natural condition
Pieces of stems	< 0,5%	Strange objects	Absence	Colour	Clear yellow to Dark yellow
Capstems	< 0,5%	Mold pieces	< 3 %	Flavor	Sweet natural
Sugared	0 %	Damaged pieces	< 3 %	Texture	Soft, plump
Spotted	< 1 %				
Damaged	< 2 %				

MICROBIOLOGICAL REQUIREMENTS		PACKAGING	
Aflatoxins	Absence	Primary Packaging	High density polypropylene bag
Yeast	< 1000 cfu / g	Final packaging	Carton box
Mouldy	< cfu / g	Net weight	10 Kg.
E. coli	Absence 10 g	Durability	12 months
Salmonella	Absence 25 g		
Listeria	Absence 25 g		
Coliform	< 10 cfu / g		

These products should be stored in clean, cool and ventilated (4 °- 20 ° C / 65% RH)

