

DATA SHEET

Raisins



Thompson Raisins

| | | |
|---|-------------------------------------|--|
| PRODUCT Dark raisins | VARIETY Thompson Seedless | SIZES Jumbo > 12 mm Medium 9 - 12 mm (< 130 Berries / 100g.) (230 - 130 Berries / 100 g.) |
| DESCRIPTION Seedless fruit, shiny and healthy. Own flavor naturally sweet and characteristic smell. | | |

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| AVAILABILITY | | | | | | | | | | | |
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|-------------------------------|-----------------|------------|---------|-----------------------------------|----------------|--|--|
| PHYSICAL SPECIFICATION | | | | ORGANOLEPTIC SPECIFICATION | | | |
| STEMS | < 1 (2,724 gr.) | DAMAGED | < 3 % | COLOR | Dark | | |
| CAPSTEMS | < 15 (454 gr.) | MOULDY | < 3 % | FLAVOR | Sweet Natural | | |
| SUGARED | < 10 % | UNDEVELOPD | < 1,5 % | SMELL | Characteristic | | |
| MATURITY | > 70 % | MOISTURE | 17 % | | | | |

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|-------------------------------------|----------------|--------------------------------|------------|
| MICROBIOLOGICAL REQUIREMENTS | | PACKAGING | |
| TOTAL PLATE COUNT | < 5000 cfu / g | HIGH DENSITY POLYPROPYLENE BAG | |
| YEAST | < 1000 cfu / g | FINAL PACKAGING | Carton box |
| MOULD | < 1000 cfu / g | NET WEIGHT | 10 Kg. |
| E. COLI | Absence 10 g | DURABILITY | 12 months |
| SALMONELLA | Absence 25 g | | |
| COLIFORM | Absence 10 g | | |
| OCHRATOXIN | < 5 ppb | | |
| AFLATOXIN | Absence | | |

These products should be stored in clean, cool and ventilated place (10 ° C / 50 - 60% RH)



DATA SHEET

Raisins



Flame Raisins

| | | |
|---|----------------------------------|--|
| PRODUCT Dark raisins | VARIETY Flame Seedless | SIZES Jumbo > 12 mm Medium 9 - 12 mm (< 130 Berries / 100g.) (230 - 130 Berries / 100 g.) |
| DESCRIPTION Seedless fruit, shiny and healthy. Own flavor naturally sweet and characteristic smell. | | |

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|---------------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| AVAILABILITY | | | | | | | | | | | |
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|-------------------------------|-----------------|------------|---------|-----------------------------------|----------------|--|--|
| PHYSICAL SPECIFICATION | | | | ORGANOLEPTIC SPECIFICATION | | | |
| STEMS | < 1 (2,724 gr.) | DAMAGED | < 3 % | COLOR | Dark | | |
| CAPSTEMS | < 15 (454 gr.) | MOULDY | < 3 % | FLAVOR | Sweet Natural | | |
| SUGARED | < 10 % | UNDEVELOPD | < 1,5 % | SMELL | Characteristic | | |
| MATURITY | > 70 % | MOISTURE | 17 % | | | | |

| | | | |
|-------------------------------------|----------------|--------------------------------|------------|
| MICROBIOLOGICAL REQUIREMENTS | | PACKAGING | |
| TOTAL PLATE COUNT | < 5000 cfu / g | HIGH DENSITY POLYPROPYLENE BAG | |
| YEAST | < 1000 cfu / g | FINAL PACKAGING | Carton box |
| MOULD | < 1000 cfu / g | NET WEIGHT | 10 Kg. |
| E. COLI | Absence 10 g | DURABILITY | 12 months |
| SALMONELLA | Absence 25 g | | |
| COLIFORM | Absence 10 g | | |
| OCHRATOXIN | < 5 ppb | | |
| AFLATOXIN | Absence | | |

These products should be stored in clean, cool and ventilated place (10 ° C / 50-60% RH)















Golden Raisins

| | | |
|----------------------------------|-------------------------------------|--|
| PRODUCT Golden raisins | VARIETY Thompson Seedless | SIZES Jumbo > 12 mm Medium 9 - 12 mm (< 130 Berries / 100g.) (230 - 130 Berries / 100 g.) |
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| DESCRIPTION After the harvest, raisins are placed in sulfuration room then are dried in ovens then they are sorted, graded, washed, oiled and packed. |
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| AVAILABILITY | | | | | | | | | | | |
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| jan | feb | mar | apr | may | jun | jul | aug | sep | oct | nov | dec |
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| PHYSICAL SPECIFICATION | | | |
|------------------------|-----------------|------------|---------|
| STEMS | < 1 (2,724 gr.) | DAMAGED | < 3 % |
| CAPSTEMS | < 15 (454 gr.) | MOULDY | < 3 % |
| SUGARED | < 10 % | UNDEVELOPD | < 1,5 % |
| MATURITY | > 70 % | MOISTURE | 17 % |

| ORGANOLEPTIC SPECIFICATION | |
|----------------------------|-----------------------------|
| COLOR | Clear yellow to dark yellow |
| FLAVOR | Sweet Natural |
| SMELL | Characteristic |

| MICROBIOLOGICAL REQUIREMENTS | |
|------------------------------|----------------|
| TOTAL PLATE COUNT | < 5000 cfu / g |
| YEAST | < 1000 cfu / g |
| MOULD | < 1000 cfu / g |
| E. COLI | Absence 10 g |
| SALMONELLA | Absence 25 g |
| COLIFORM | Absence 10 g |
| OCHRATOXIN | < 5 ppb |
| AFLATOXIN | Absence |

| PACKAGING | |
|--------------------------------|------------|
| HIGH DENSITY POLYPROPYLENE BAG | |
| FINAL PACKAGING | Carton box |
| NET WEIGHT | 10 Kg. |
| DURABILITY | 12 months |











These products should be stored in clean, cool and ventilated place (10°C / 50-60 % RH)





Crimson Raisins

| | | |
|---|------------------------------------|--|
| PRODUCT Dark raisins | VARIETY Crimson Seedless | SIZES Jumbo > 12 mm Medium 9 - 12 mm (< 130 Berries / 100g.) (230 - 130 Berries / 100 g.) |
| DESCRIPTION Seedless fruit, shiny and healthy. Own flavor naturally sweet and characteristic smell. | | |

| AVAILABILITY | | | | | | | | | | | |
|--------------|-----|--|--|--|--|--|---|--|--|--|--|
| jan | feb | mar | apr | may | jun | jul | aug | sep | oct | nov | dec |
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| PHYSICAL SPECIFICATION | | | | ORGANOLEPTIC SPECIFICATION | |
|------------------------|-----------------|------------|---------|----------------------------|----------------|
| STEMS | < 1 (2,724 gr.) | DAMAGED | < 3 % | COLOR | Dark |
| CAPSTEMS | < 15 (454 gr.) | MOULDY | < 3 % | FLAVOR | Sweet Natural |
| SUGARED | < 10 % | UNDEVELOPD | < 1,5 % | SMELL | Characteristic |
| MATURITY | > 70 % | MOISTURE | 17 % | | |

| MICROBIOLOGICAL REQUIREMENTS | | PACKAGING | |
|------------------------------|----------------|--------------------------------|------------|
| TOTAL PLATE COUNT | < 5000 cfu / g | HIGH DENSITY POLYPROPYLENE BAG | |
| YEAST | < 1000 cfu / g | FINAL PACKAGING | Carton box |
| MOULD | < 1000 cfu / g | NET WEIGHT | 10 Kg. |
| E. COLI | Absence 10 g | DURABILITY | 12 months |
| SALMONELLA | Absence 25 g | | |
| COLIFORM | Absence 10 g | | |
| OCHRATOXIN | < 5 ppb | | |
| AFLATOXIN | Absence | | |











These products should be stored in clean, cool and ventilated place (10 °C / 50-60% RH)





Black Raisins

| | | |
|---|----------------------------------|--|
| PRODUCT Dark raisins | VARIETY Black seedless | SIZES Jumbo > 12 mm Medium 9 - 12 mm (< 130 Berries / 100g.) (230 - 130 Berries / 100 g.) |
| DESCRIPTION Seedless fruit, shiny and healthy. Own flavor naturally sweet and characteristic smell. | | |

| AVAILABILITY | | | | | | | | | | | |
|--------------|-----|--|--|--|--|--|---|--|--|--|--|
| jan | feb | mar | apr | may | jun | jul | aug | sep | oct | nov | dec |
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| PHYSICAL SPECIFICATION | | | | ORGANOLEPTIC SPECIFICATION | |
|------------------------|-----------------|------------|---------|----------------------------|----------------|
| STEMS | < 1 (2,724 gr.) | DAMAGED | < 3 % | COLOR | Dark |
| CAPSTEMS | < 15 (454 gr.) | MOULDY | < 3 % | FLAVOR | Sweet Natural |
| SUGARED | < 10 % | UNDEVELOPD | < 1,5 % | SMELL | Characteristic |
| MATURITY | > 70 % | MOISTURE | 17 % | | |

| MICROBIOLOGICAL REQUIREMENTS | | PACKAGING | |
|------------------------------|----------------|--------------------------------|------------|
| TOTAL PLATE COUNT | < 5000 cfu / g | HIGH DENSITY POLYPROPYLENE BAG | |
| YEAST | < 1000 cfu / g | FINAL PACKAGING | Carton box |
| MOULD | < 1000 cfu / g | NET WEIGHT | 10 Kg. |
| E. COLI | Absence 10 g | DURABILITY | 12 months |
| SALMONELLA | Absence 25 g | | |
| COLIFORM | Absence 10 g | | |
| OCHRATOXIN | < 5 ppb | | |
| AFLATOXIN | Absence | | |

These products should be stored in clean, cool and ventilated place (10 °C / 50-60% RH)



DATA SHEET

Raisins



Red Crimson Raisins

| | | |
|---|------------------------------------|--|
| PRODUCT Red raisins | VARIETY Crimson seedless | SIZES Jumbo > 12 mm Medium 9 - 12 mm (< 130 Berries / 100g.) (230 - 130 Berries / 100 g.) |
| DESCRIPTION Seedless fruit, shiny and healthy. Own flavor naturally sweet and characteristic smell. | | |

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

| PHYSICAL SPECIFICATION | | | | ORGANOLEPTIC SPECIFICATION | |
|------------------------|-----------------|------------|---------|----------------------------|-----------------------|
| STEMS | < 1 (2,724 gr.) | DAMAGED | < 3 % | COLOR | Clear Red to Dark Red |
| CAPSTEMS | < 15 (454 gr.) | MOULDY | < 3 % | FLAVOR | Sweet Natural |
| SUGARED | < 10 % | UNDEVELOPD | < 1,5 % | SMELL | Characteristic |
| MATURITY | > 70 % | MOISTURE | 17 % | | |

| MICROBIOLOGICAL REQUIREMENTS | | PACKAGING | |
|------------------------------|----------------|--------------------------------|------------|
| TOTAL PLATE COUNT | < 5000 cfu / g | HIGH DENSITY POLYPROPYLENE BAG | |
| YEAST | < 1000 cfu / g | FINAL PACKAGING | Carton box |
| MOULD | < 1000 cfu / g | NET WEIGHT | 10 Kg. |
| E. COLI | Absence 10 g | DURABILITY | 12 months |
| SALMONELLA | Absence 25 g | | |
| COLIFORM | Absence 10 g | | |
| OCHRATOXIN | < 5 ppb | | |
| AFLATOXIN | Absence | | |

These products should be stored in clean, cool and ventilated place (10 °C / 50-60% RH)




DATA SHEET

Walnuts



Walnuts

| | | |
|---|----------------------------|--|
| PRODUCT Walnuts | VARIETY Chandler | SIZES Medium - Large - X Large |
| DESCRIPTION The Chandler walnut is large, smooth, and oval shaped with a good shell seal. | | |

| AVAILABILITY | | | | | | | | | | | |
|--------------|-----|-----|---|---|---|-----|-----|-----|-----|-----|-----|
| jan | feb | mar | apr | may | jun | jul | aug | sep | oct | nov | dec |
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| PHYSICAL SPECIFICATIONS | |
|---------------------------|---|
| Color | External color: natural. Internal color: light. |
| Shell Fragment (per case) | Does not apply. |
| Meal | Does not apply. |
| Metal or Glass | None allowed |
| Total Defect | Not to exceed 5% by weight |

| MICROBIOLOGICAL STANDARDS | |
|---------------------------|---------------|
| Standard plate count | <50,000/g |
| Yeast | <5,000/g |
| Mold | <20,000/g |
| Coliform | <1,000/g |
| E. Coli | Negative |
| Staphylococci | Negative |
| Salmonella | Negative |
| Aflatoxin | None Detected |

| PACKAGING | |
|--------------------|---|
| Packaging | 50lb or 25kg sacks. |
| Storage conditions | Shelf life at ambient conditions (70°F) three (3) months. |
| Safety | All products are produced, stored, and shipped in accordance with the Good Manufacturing Practices of the USDA. |

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

