# >> Product specification

| Product number                           | GF113                             | Product name   | Schwarze Rosine |
|--|-----------------------------------|--|-----------------|
| Product description                      |                                   | Raisins (dried grapes)   |                 |
| Country of origin                        |                                   | Chile  |                 |
| Specific product features:               |                                   |  |                 |
| Texture                                  |                                   | soft, fleshy, firm   |                 |
| Color                                    |                                   | dark blue/black  |                 |
| Odor                                     |                                   | typical sweet raisin   |                 |
| Measure                                  |                                   |  |                 |
| Permissible deviation                    |                                   | 95% greater than 12 m<br>undeveloped max 2%,<br>max 3%, colour deviation | _               |
| Products are irradiate                   | ed                                | 1/8%   |                 |
| GMO:                                     |                                   | Foreign material <0.2%   |                 |
| Products are not GM                      | 0                                 | Yes  |                 |
| Traceability and labe accordance with EC | ing required in                   | No   |                 |
| Authorization require                    | d in accordance with EC 1829/2003 | No   |                 |
| Standards Mycotoxins, su                 | Ilfite:                           |  |                 |
| Standard Aflatoxin B                     | I + B2 + G1 + G2 (g / kg)         | 4  |                 |
| Standard Aflatoxin B                     | I (g / kg)                        | 2  |                 |
| Standard Ochratoxin                      | A (g / kg)                        | 8  |                 |
| Standard Sulfite (mg                     | / kg)                             | n/a  |                 |
| Nutritional values:                      |                                   |  |                 |
| Fat:                                     |                                   | 1.0  | g / 100g        |
| Of which: EV unsatur                     | ated                              | 0.1  | g / 100g        |
| MV unsaturated                           |                                   | 0.4  | g / 100g        |
| Saturated                                |                                   | 0.3  | g / 100g        |
| Trans fatty acids                        |                                   | 0.0  | g / 100g        |
| Cholesterol                              |                                   | 0.0  | g / 100g        |
| Protein                                  |                                   | 3.1  | g / 100g        |
| Carbohydrates:                           |                                   | 75.1   | g / 100g        |
| Of which is sugar                        |                                   | 72.4   | g / 100g        |
| Added sugar                              |                                   | 0.0  | g / 100g        |
| Starch                                   |                                   | 2.7  | g / 100g        |
| Natrium                                  |                                   | 24.9   | mg / 100g       |
| salt                                     |                                   | 62.2   | mg / 100g       |
| Dietary fiber                            |                                   | 3.7  | g / 100g        |
| Energy value (kJ)                        |                                   | 1396   | kJ / 100g       |
| Energy value (kCal)                      |                                   | 329  | kCal / 100g     |
| Moisture                                 |                                   | 16.7   | %               |

The information in this table should be viewed as the closest approximation to reality. Foods are subject to variations in composition for various reasons. Natural

variation among comparable food products may arise from differences in variety, cultivation, soil conditions, season, harvest time and storage conditions. Data is

provided by suppliers, analysed, calculated or literature values.

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| Microbiological data:                             |                        |                        |  |  |
|---|------------------------|------------------------|--|--|
| Aerobic plate count                               | <1.000.000             | cfu / g                |  |  |
| Yeasts and molds                                  | <100.000               | cfu / g                |  |  |
| E.coli  | <100                   | cfu / g                |  |  |
| Listeria  | afwezig/absent         | cfu / 0.01g            |  |  |
| Salmonella  | afwezig/absent         | cfu / 25 g             |  |  |
| Logistical features:                              |                        |                        |  |  |
| Packaging form                                    | carton of 10 kilos net | carton of 10 kilos net |  |  |
| Type of packaging material box = carton, bag = PE |                        |                        |  |  |
| Package contents                                  | Box 10,00 kg           |                        |  |  |

#### Storage and transport

The products must be preserved in a cool and dark environment which is free of odours, at a temperature between 15-18°C and a relative humidity about 65 %,

unless it is reported different erent on the package. The products must be transported and stored under hygienic conditions, to ensure that the product cannot be

Lastanfirlaguegiคอนรู่เรา strange materials or smell.

| Ingredients   | Percentage |
|---------------|------------|
| Raisins       | 99,5000%   |
| Sunflower oil | 0,5000%    |

#### Allergenic / ALBA-list

M: Recipe contains K: May contain Z: Recipe without O: Unknown

### Legal allergens

| 1.1  | Wheat       | Z |
|------|-------------|---|
| 1.4  | Oats        | Z |
| 1.7  | Gluten*     | Z |
| 4.0  | Fish        | Z |
| 7.0  | Milk        | Z |
| 8.3  | Walnuts     | K |
| 8.6  | Brazil nuts | K |
| 8.9  | Nuts*       | K |
| 11.0 | Sesame      | Z |
| 14.0 | Molluscs    | Z |

| 1.2  | Rye                          | Z |
|------|------------------------------|---|
| 1.5  | Spelt                        | Z |
| 2.0  | Crustaceans                  | Z |
| 5.0  | Peanuts                      | K |
| 8.1  | Almonds                      | K |
| 8.4  | Cashews                      | K |
| 8.7  | Pistachio nuts               | K |
| 9.0  | Celery                       | Z |
| 12.0 | Sulfur dioxide and sulphites | Z |
|      | (E220 t/m E                  |   |

| 1.3  | Barley         | Z |
|------|----------------|---|
| 1.6  | Kamut          | Z |
| 3.0  | Egg            | Z |
| 6.0  | Soy            | Z |
| 8.2  | Hazelnuts      | K |
| 8.5  | Pecan nuts     | K |
| 8.8  | Macadamia nuts | K |
| 10.0 | Mustard        | Z |
| 13.0 | Lupin          | Z |

This information is based on knowledge available at present. To the best of our knowledge, the information herein is accurate and complete. However, nothing

herein contained shall be constructed to imply any warranty or guarantee. This is a non-controlled document. It will not be automatically replaced when updated.

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