

Product Specification

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1. Product Description

Sultanas are a type of seedless Raisins that belongs to the variety of Vitis vinifera.

Processing Steps: aspiration, double washing, screening, laser scanning, hand picking, Metal detection

Ingredients	Origin	Composition
Sultanas	Iran/Bonab	99.5 %
Vegetable oil (Sunflower oil)	Malaysia, Iran	0.5 %

Color	Type
Light Brown	Malayeri sultanas, sultanas
Brown	Sultanas
Dark Brown	Guchan Sultanas,Sultanas
Dark	Sundried Raisins

2. Physical specifications

RTU: Triple washed, three times laser scanned, Hand-picked, Metal detected

Grade A: double washed, two times laser scanned, Hand-picked, Metal detected

Product Size	Berry count in 100gr	Type
Jumbo	≤320	Malayeri Sultanas
Standard	280-360	Sultana Type 10 (Malayeri,Guchan)
Small	400-550	Malayeri Sultanas

-Physical properties of Sultanas (Per 100 gr)

Test Description	Obtained value (RTU)	Obtained Value (AAA grade)	Obtained Value (AA grade)	Unit of Measurement	Maximum Level
Cap Stem	1	3	4	%N	10
Undeveloped Berries	1	1.5	2	%W	2.5
Damaged Berries	1.5	2	3	%W	3
Moldy Berries	NA	1	2	%N	2
Sugared Berries	1	2	4	%W	10
Stalk Free(>10mm)	NA	NA	0.5	Cm/kg	5
Embedded Stone	NA	NA	NA	By number	none
Stone>2mm	NA	NA	NA	By number	none
Extraneous Vegetable Material	NA	NA	NA	%W	2
Foreign Material Belong to Raisin	NA	NA	NA	By number	none
Non-Vegetable Foreign Material	NA	NA	NA	By number	none
Raisin with seeds	1	1.5	2	%N	3

Remarks:

NA: not applicable ppm: part per million(mg/kg)

3. Sensorial Parameters

Criteria	Statement
color	As per color table in this specification sheet.
odor	Typical for Raisins, fresh without any foreign smell.
Appearance	It is composed of the berries which have the appearance characteristics representing its type's.
Taste	Sweet without any foreign smell.
Texture	No stickiness and becoming not lumpy.

4. Chemical Parameters (per 100gr)

Chemical Properties	Obtained value	Unit of measurement	Maximum level
Moisture	13	W/V	16
Vegetable oil (GMO Free)	0.3	%	0.5
Aflatoxin B1	<0.2	ng/g	2
Total Aflatoxin	<0.2	ng/g	4
Ochratoxin	<0.2	ng/g	8

5. Microbiological parameters

Test Description	Obtained value	Maximum level
Total count	2.2*10 ²	Max 10 ⁴
Mold	Less than 10	Max 5*10 ²
Yeast	Less than 10	Max 500/gr
Coagulase positive	Negative	Negative in 0.1 gr
Sulphito reductive Clostridia	Negative	Negative in 0.01 gr
Proteus var.	Negative	Negative in 0.1 gr
Coliform	Less than 10	Max 10 ²
E.Coli	Negative	Negative in 0.1 gr
Salmonella	Negative	Negative in 25 gr

6. **GMO: We hereby certify that this product is not genetically modified**

7. Nutritional Value

Typical value	Per 100 gr	Typical value	Per 100 gr
ENERGY	290 Kcal	POTASSIUM	710 mg
PROTEIN	2.8 g	MAGNESIUM	41 mg
CARBOHYDRATE	67 g	CALCIUM	67 mg
SATURATED FAT	0 g	IRON	3.1 mg
VITAMIN A	500 mg	PHOSPHORUS	135 mg
VITAMIN B1	0.2 mg	MAGNESIUM	41 mg
VITAMIN B2	0.08 mg	FIBRE	2 g
NICOTILANID	0.5 mg	POTASSIUM	710 mg
SODIUM	30 mg	-----	-----
Sugar	65.2gr	-----	-----

8. Packaging & Fumigation& Shelf life and Storage Condition

- products are packed in strong cardboard boxes (5kg, 10kg, 12.5kg) with inner polyethylene plastic blue food grade.
- Cartons are marked according to the Iran standard regulations and buyer requirements.
- Container is fumigated prior to shipment for vessel transportation.
- For a 12-month shelf life, it should be stored at 15°C in a dry atmosphere.
- For 24-month shelf life, it should be stored at 05°C in a dry atmosphere.