

Nature`s Dry SULTANAS PRODUCT SPECIFICATIONS

Product Standard : TS 3411

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Chemical Properties

Moisture (%)	Min. 13	Max 16
Oil (%)	Min. 0.3	Max 0.5
Oil Type	TPY	
SO ₂	None	

Product Name Berries

Jumbo	260-300
Standard	300-360
Medium	400-500
Small	500-600

Physical Properties		Max %	Max %	Max %	Max %
		RTU	A	B	C
Damaged Berries	g/100g	0.5	1	2	3
Undeveloped Berries	g/100g	0.1	0.5	1	2
Sugared Berries	g/100g	0.2	1	1.5	2
Moldy Berries	g/100g	0.3	1	1.5	2

Stalk (4-10 mm)	/box	1	3	5	8
Stalk (> 10 mm)	/box	0	1	2	4
Stone	/box	0	1	2	3
Capstemos	/box	1	3	5	8

Microbial Targets

Total Viable Count	25.000/g	CFU
Osmophilic Yeast	10.000/g	CFU
Osmophilic Mould	10.000/g	CFU
Coliform	100	CFU
Salmonella	Absent per	25 g
E-coli	Absent	

Origin	Turkey
Appearance	Composed of the berries with the general appearance of the representative type
Taste	Typical raisin taste without any foreign taste
Smell	Typical raisin aroma without any smell or off-Odour
Consistency	Firm, not sticky, free flowing
Packaging	The cardboard should be clean and strong The polyethylene bag should not be dirty or torn The products are packaged in cardboard with inner poly liner and cardboards are sealed with tape
Transport and Storage Conditions	The packaged raisins should not be exposed to sun or rain. The carton packages should not be stowed to cause any deformation to each other. Maximum 9 cartons should be stowed on top of each other incase the the packed products are stored on palets. Packed materials should not be stored more than 35 days at temperature over 30°C

Cartoon Package	Oil	Inner Liner	Tape
5 kg	Vegetable Oil (TPY)	Strong polyethylene plastic bag, transparent or blue in colour.	Transparent brown or white in colour white package band
10 kg			
12.5 kg			
14 kg			