



Product Specification

01127

Issued Date: 12/12/12
 Issued By: D. Cantos

Date Last Reviewed:	Approved By:
Week of: 1/2/18	M. Chooljian

CALIFORNIA JUMBO GOLDEN RAISINS

CHARACTERISTICS:

COLOR FANCY - Raisins are reasonably uniform in color. May range from yellow, golden or greenish yellow to light amber.

TREATMENT - Jumbo Golden Raisins are treated with Sulfur Dioxide (1,500-2,500 ppm) at elevated temperatures. Mechanically dehydrated.

MOISTURE - Packaged raisins shall typically contain 15.0% to 18.0% moisture, as received, but not more than 18.0% maximum. Method of testing: USDA Moisture Meter (BF-PQS 6-106).

DISCOLORED, DAMAGED, OR MOLD - 6% maximum per USDA standards for Grade B.

- Damaged 3% maximum per USDA standard for Grade B
- Mold 3% maximum per USDA standard for Grade B

CAP STEMS - 10 per pound maximum (CHOOIJIAN STANDARD)
 (15 per pound USDA standard for Grade A)

STEMS - 1 per 90 pounds maximum (CHOOIJIAN STANDARD)
 (1 per 6 pounds per USDA standard for Grade A)

SIZE - Jumbo

COUNT 350–700 raisins per pound.

PESTICIDES - Must be within tolerances established by Federal regulations. Pesticides having either no established tolerance or a zero tolerance must be non-detected.

FOREIGN MATERIALS - Shall be pure, clean, and free of all foreign substances as defined by USDA.

SHELF-LIFE: 12 month shelf-life, store in a cool/dry location

SUGGESTED STORAGE INSTRUCTIONS - Raisins are a 100% natural, semi-perishable product. Raisins should be stored in a cool, dry location at approximately (12°C/54°F, 55%RH). Stock should be rotated: First in, first out.

PACKAGING REQUIREMENTS - 30 pound corrugated fiber cases with 1.5 mil. Polyethylene liners. Containers shall be tightly closed and sealed to protect the contents from extraneous solids, liquids or vapors during normal handling, shipment and storage. Packaging materials shall not transmit contaminants or objectionable substances to the product and shall conform to all applicable food additive regulations.

MICROBIOLOGICAL REQUIREMENTS: (*Analysis represents average sampling*)

Standard Plate Count	≤20,000 cfu/g
Coliform	≤100 cfu/gm
E. Coli	Negative
Coagulase Positive Staphylococci	Negative
Salmonella	Negative
Yeast	≤10,000 cfu/gm.
Mold	≤10,000 cfu/gm