

Issued Date: 12/12/12	Date Last Reviewed:	Approved By:
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## JUMBO NATURAL FLAMES

### **CHARACTERISTICS:**

**APPEARANCE** - Shall be dark blue to purplish brown, soft, meaty berries typical of the average of the season in which they are produced. A minimum of red berries, which are deficient in sugar, desired.

**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** - 8 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** – 400-700 raisins per pound.

**PESTICIDES** – Raisins are without the application of chemically formulated fertilizers, growth stimulants, antibiotics, or pesticides.

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

**SHELF LIFE** – 12 month shelf-life, if stored under cool/ dry place

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

**PACKAGING REQUIREMENTS** - 30 pound corrugated fibre 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)**

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