



# Sweet Dried Fruit, Inc.

*The Raisin Connection*  
Where Quality and Price Connect

## NATURAL THOMPSON OR FLAME SEEDLESS RAISINS

### SPECIFICATIONS

<b>MOISTURE</b>	<ul style="list-style-type: none"><li>· USDA Grade A – under 18%</li><li>· Buyer's specification available – 14-17%</li><li>· Confection/Panning Grade – 11-13% when specified</li></ul>
<b>BERRY COUNT (Per Pound)</b>	<ul style="list-style-type: none"><li>· 400 to 700 – Jumbo Size</li><li>· 700 to 1150 – Select Size</li><li>· 1150 to 1400 – Mixed Midget (Baker's Midget)</li><li>· 1400 to 1800 – Midget Size</li><li>· 1800 to 2400 – Mini-Midget Size</li><li>· Buyer's specification available</li></ul>
<b>PIECES OF STEM</b>	<ul style="list-style-type: none"><li>· USDA Grade A – 1 per 6 lbs. maximum</li></ul>
<b>CAPSTEMS</b>	<ul style="list-style-type: none"><li>· USDA Grade A – 15 per lb. maximum</li></ul>
<b>DAMAGED RAISINS</b>	<ul style="list-style-type: none"><li>· USDA Grade B – 3% maximum</li></ul>
<b>MOLD</b>	<ul style="list-style-type: none"><li>· USDA Grade A – 2% maximum</li></ul>
<b>SUGAR</b>	<ul style="list-style-type: none"><li>· USDA Grade A – 5% maximum</li></ul>
<b>GRIT, SAND, SILT</b>	<ul style="list-style-type: none"><li>· USDA Grade A – None of any consequence affecting appearance or edibility</li></ul>
<b>FLAVOR</b>	<ul style="list-style-type: none"><li>· USDA Grade A – Good characteristic flavor</li></ul>
<b>SUBSTANDARD DEVELOPMENT</b>	<ul style="list-style-type: none"><li>· USDA Grade B – 1.5% maximum</li></ul>
<b>MATURITY</b>	<ul style="list-style-type: none"><li>· USDA Grade B – 70% minimum by weight of raisins that are well-matured or reasonably well-matured</li></ul>
<b>MICROANALYSIS</b>	<ul style="list-style-type: none"><li>· USDA Grade A</li></ul>
<b>PACKAGING</b>	<ul style="list-style-type: none"><li>· 30 pound poly-lined corrugated boxes</li></ul>

Treated with vegetable oil upon customer request – one-half (½) percent by weight.

*Raisins must be stored away from potential sources of infestation and under "Controlled Cool Storage". Recommended refrigeration is between 40° and 55° degrees Fahrenheit at maximum humidity of 60%.*

*USDA definitions are in accordance with the United States Department of Agriculture - Agricultural Marketing Service United States Standards for Grades of Processed Raisins (eff. 12/1/1978).*



# Sweet Dried Fruit, Inc.

*The Raisin Connection*  
Where Quality and Price Connect

## NATURAL THOMPSON OR FLAME SEEDLESS RAISINS

### INGREDIENTS

Thompson or Flame Seedless Raisins; may also contain approximately one-half percent non-hydrogenated, non trans fat vegetable oil (if oil-treated per customer specification).

### NUTRITIONAL CONTENT

Serving Size 1 oz. (28.35 g)	
Servings per Container About 480	
<b>Amount per Serving</b>	
<b>Calories</b> 90	Calories from Fat 0
<b>% Daily Value*</b>	
<b>Total Fat</b> 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	0%
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 3 mg	0%
<b>Total Carbohydrate</b> 22g	7%
Dietary Fiber 2 g	1%
Sugars 17 g	
<b>Protein</b> > 1 g	
Vitamin A 0%	Vitamin C 1%
Calcium 1%	Iron 4%
* Percent Daily Values are based on a 2,000 calorie diet.	



# Sweet Dried Fruit, Inc.

*The Raisin Connection*  
Where Quality and Price Connect

## NATURAL THOMPSON OR FLAME SEEDLESS RAISINS

### NUTRITIONAL COMPOSITION

NUTRIENTS	AVERAGE AMOUNT PER 100 G
Food Energy	299 kcal
Protein	3.07 g
Ash	1.85 g
Sodium	11 mg
Potassium	749 mg
Calcium	50 mg
Magnesium	32 mg
Phosphorus	101 mg
Iron	1.88 mg
Copper	0.318 mg
Zinc	0.22 mg
Manganese	0.299 mg
Selenium	0.60 mg
Vitamin C	2.3 mg
Vitamin B-6	0.174 mg
Vitamin E	0.12 mg
Pantothenic Acid	0.095 mg
Thiamin	0.106 mg
Niacin	0.766 mg
Riboflavin	0.125 mg
Folate	5 mcg

TOTAL FIBER & CALORIE COUNT TO RAISINS	
Dietary Fiber	3.7 g
Calories	299
Carbohydrate (by difference)	79.18 g
Total Fat	0.46 g
Saturated Fat	0 g
Trans Fat	0 g
Sugars	59 g
Moisture	15.43%