

RAISIN SPECIFICATION SHEET

CALIFORNIA SELECT ORGANIC THOMPSON SEEDLESS RAISINS

Standard

Count

1,000 +/- 200 berries per pound

Analysis

	Startaara	
Moisture, %	17.0 +/- 1.0	
Cap stems	15 Max/lb	
Vine Stems	3 Max.	
Sugared raisins, %	5 Max.	
Moldy damage, %	3 Max.	
Damaged (severely crushed or torn)	1.5 Max.	
Underdeveloped, Grit, Sand or silt embedded	NONE	
Insect infested	NONE	

• Pesticide Residues

Chlorinated None Detectable
Phosphate None Detectable

Packaging

Product packed in 30 pound corrugated fiber cases, polyliner within.

• Maturity

U.S.D.A. Grade B or better, development characteristics of raisins prepared from reasonably well-matured grapes with not less than 70 percent by weight of raisins that are well-matured or reasonably well-matured.

• **Additives** (upon customer's request)

Organic Canola Oil - KOSHER. The processed raisins meeting the above characteristics shall be uniformly

and completely coated with 0.5%- 1.0% by weight.

• Storage Information

Product Shelf Life will be one year from production date if stored properly at the optimum temperature of 45 degrees away from all pest harboring products.

• Nutritional Information

	Amount/Serving		<u>DV%</u> **
Serving Size = $1/4$ cup (40g)	Total Fat	0g	0%
Calories = 130	Cholesterol	0mg	0%
Fat Calories = 0	Sodium	10 mg	0%
	Potassium	310 mg	9%
	Total Crab.	31 g	10%
**Percent Daily Values (DV)	Fiber	2g	9%
Based on a 2,000 calorie diet	Sugars	29g	
	Protein	1g	
**Percent Daily Values (DV)	Potassium Total Crab. Fiber Sugars	310 mg 31 g 2g 29g	9% 10%