

TECHNICAL SPECIFICATION

1. GENERAL

Product Title:	THOMPSON SEEDLESS RAISINS 'READY TO USE'
Specification Number:	FPS/FTR/F0906
Issue Number:	011
Date Of Issue:	02/02/2023

Legal Description:	Thompson Seedless Raisins
Declared Pack Weight:	12.5kg
Pack Claims:	N / A
Country Of Origin:	Turkey

Commercial Address:	Demos Ciclitira Ltd. 60 – 62 Leman Street London E1 8EU	Factory Address:	George Harker & Co. Ltd. Park Drive Ind. Estate Braintree Essex CM7 1AW
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<u>Knowledgeable Contacts:</u>		
<i>Name</i>	<i>Position</i>	<i>Email</i>
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Leanne Francis	Technical Assistant	technical@harker-uk.com
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Stacey Dunlop	Accounts	accounts@harker-uk.com

2. INGREDIENTS

Recipe		
Ingredient	Quantity (g)	% Total Recipe
Turkish Seedless Raisins	12.5kg	99.5%
Sunflower oil (non-hydrogenated and free from GMO)		0.5%

3. CHARACTERISTICS

<u>RAW MATERIAL</u>
<p>Raisins are obtained from fresh grapes which belongs to <i>vitis vinifera L. species</i>. After the cutting process of fresh grapes from vineyards, fresh grapes are dipped into a solution which includes potassium carbonate, water, olive oil and put under the sunshine for drying. Thompson seedless dried raisins are graded according to their size and colour during the process. Raisins are washed with edible water, cleaned by capstemers, sieves, aspirators, laser scanners, x-ray detectors, magnet, metal detector, oiled with sunflower oil and packed during the production of process. Every effort shall be made during processing to remove all foreign matter, debris and infestation before the product is packed.</p>
<u>AROMA AND FLAVOUR</u>
<p>It should have a typical sweet taste of raisins, with no off taints or odours.</p>

Legal Ingredient Declaration (as shown on pack)
Turkish Raisins, Sunflower oil

4. PRODUCT CHARACTERISTICS

(a) Chemical

Characteristic	Target	Limits	Test Method
Pesticide Residue Analysis	Max residue levels according to regulation	Max residue levels according to regulation	

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	(EC)no: 396/2005 and amendments thereof.	(EC)no: 396/2005 and amendments thereof.	
Aflatoxin B1	< 2ppb	2ppb	HPLC
Aflatoxin B1 + B2 + G1 + G2	< 4ppb	4ppb	
Ochratoxin 'A'	<8ppb	Max 8ppb	HPLC
Moisture	13-16%	Max 18%	DFA Moisture Meter

(b) Physical

Characteristic	Target	Limits	Test Method
Moisture	13-16%	Max 18%	DFA Moisture Meter
Colour	Light brown to dark brown	Too light / too dark	Visual
Berry Count per 100g			Visual (count)
Jumbo	<240	240	
Standard	241-320	241-320	
Medium	321-430	321-430	
Midget	431-480	431-480	
Small	481-650	481-650	
Stalks > 10mm / 12.5kg	1	Max 2	Visual (count)
Stalks 4–10mm / 12.5kg	2	Max 3	Visual (count)
Capstems / 100g	3	Max 4	Visual (count)
Damaged Berries / 100g	1%	Max 3%	Visual (count)
Mouldy Berries / 100g	1%	Max 1.5%	Visual (count)
Undeveloped Berries / 100g	1%	Max 2%	Visual (count)
Sugared Berries / 100g	1%	Max 2%	Visual (count)
Stones / per tonne	Absent	Max 1	Visual (count)
Foreign Material	Absent	Absent	Visual (count)
EVM	Absent	Absent	Visual (count)
Infestation	Absent	Absent	Visual
Aroma	No off taint / odour	No off taint / odour	Aroma / Taste
Organoleptic	Naturally sweet taste without foreign taste	Naturally sweet taste without foreign taste	Taste
Texture	Firm, not sticky, free flowing	Firm, not sticky, free flowing	Taste

(c) Microbiological

	Target	Limits	Method
TVC	<30,000 cfu/g	50,000 cfu/g	FDA-BAM Chapter 3:2001 conventional plate count method
Yeast	<5,000 cfu/g	5,000 cfu/g	FDA-BAM chapter 18:2001
Mould	<30,000 cfu/g	50,000 cfu/g	FDA-BAM chapter 18:2001
Coliforms	<100 cfu/g	100 cfu/g	ISO 4832:2006
Salmonella spp.	Absent in 25g	Present	ISO 6579:2002 /AMD:2007 /AOAC (BAX-SYSTEM)
E. coli	<10 cfu/g	10 cfu/g	ISO 7251:2005

5. NUTRITIONAL INFORMATION

Nutrient	g per 100g (as sold)	McCance and Widdowson Integrated Dataset 2021
Energy (Kcal)	256	
Energy (kJ)	1090	
Fat	1.0	
-of which saturates	0.15	
Carbohydrate	62.6	
- of which sugars	62.6	
Fibre	2.7	
Protein	3.0	
Salt	0.0425	

6. FOOD INTOLERANCE DATA

(a) Allergen List

Content	Free from?
Milk / Milk products / Lactose	Yes
Egg and Egg products	Yes
Wheat and derivatives	Yes
Gluten	Yes
Gelatin	Yes

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Corn / Maize and derivatives	Yes
Rye Barley / Oats / Oat Bran	Yes
Soya and Soya derivatives	Yes
Mustard	Yes
Celery & Celeriac	Yes
Yeast	Yes
Peanuts and Peanut Oil	Yes
Coconut and derivatives	Yes
Nuts and Nut derivatives	Yes
Sulphur Dioxide and Sulphites at >10mg/kg (state ppm if present)	Yes
Other nuts and oils (not refined to SCOPA standard)	Yes
Sesame seed and oil	Yes
Meat and Meat derivatives	Yes
Genetically Modified Organisms	Yes
Added Salt	Yes
Added Colours	Yes
Added Preservatives	Yes
Added Sugar	Yes
Molluscs	Yes
Crustaceans	Yes
Fish	Yes
Lupin	Yes

(b) Suitable for list

Vegetarians	Yes
Vegans	Yes
Coeliacs	Yes
Lactose Intolerants	Yes
Nut Allergy Sufferers	Yes

7. QUALITY CONTROL

QC Test	Frequency	Target	Minimum	Maximum
Metal Detection	Hourly	Rejecting	1.2mm Non-Fe 1.0mm Fe 1.5mm SS	1.2mm Non-Fe 1.0mm Fe 1.5mm SS
Box Weight	Hourly	12.5kg	Nett Weight	N/A
Liner	Hourly	Food grade polyethylene bag	250g	
Correct Print	Hourly	Product description Date code: BBE code Batch code	N/A	N/A
Box Seals	On Going	Sealed	N/A	N/A
Taste / Appearance	Per Batch	Light brown to dark brown With a fruity flavour and aroma. No off odours or taints.	Too light. No off flavours or odours.	Visual / Organoleptic

8. PACKAGING

(a) Product

Packaging description	Food grade PE liner (250g)
Materials	Coloured PE Liner
Coding	N / A
Print	N / A

(b) Outer

Packaging description	Standard or telescopic Cardboard Box
Materials	Corrugated carton (510g)
Dimensions	
Coding	Batch No / Production code / BBE date
Print	Labelled carton

(c) Pallet

Packaging description	Blue Chep 4-way pallet
Materials	Wood
Dimensions	1200 x 1000mm
Configuration	80 per pallet

9. LEGAL

This specification is the property of Demos Ciclitira Limited & George Harker & Co Ltd.

The product shall conform to all current UK and European legislation and any FAO / WHO Codex Alimentarius applicable, with particular reference to the Food Safety Act.

The specification may not be changed without the express prior approval of the Directors of Demos Ciclitira Limited.

10. FUMIGATION

This should be carried out prior to shipping as part of the process, in line with current UK & EU legislation.

11. STORAGE

Product will be stored in a cool, dry environment, well enclosed and not subject to extreme temperature or humidity fluctuations. Under these conditions, product should have a recommended shelf life of 12 months from date of packing.

12. GMO STATEMENT

All products supplied by George Harker & Co Ltd and Demos Ciclitira do not consist of any genetically modified material.

DEMOS & GEORGE HARKER Co LTD GROUP TECHNICAL APPROVAL:

Signature: _____ Date: 02/02/2023
L.M Francis
Print: Leanne Francis

DEMOS & GEORGE HARKER Co LTD GROUP COMMERCIAL APPROVAL:

Signature: _____ Date: 02/02/2023
H. Riley
Print: Helen Riley

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13. AMENDMENTS TO SPECIFICATION

Date	Issue to change	Reason for Change	Re-issued By	Re-issue Number	Re-issue Date
06/04/2010	001	Update allergen risks, contacts, specify palm oil	R King	002	06/04/2010
20/03/2012	002	Update metal detection sensitivity, include all size grades	H Pigot	003	20/03/2012
22/05/2013	003	Add new logos	H Riley	004	22/05/2013
23/12/2013	004	Remove palm oil specification – generic vegetable oil	R King	005	23/12/2013
10/08/2015	005	Specify sunflower oil	R King	006	10/08/2015
14/09/2017	006	Update to physical characteristic and to microbiological (TVC, Yeast and Mould)	L Francis	007	14/09/2017
01/10/2020	007	Review of spec – amends to berry counts for crop year / level of stalks per carton reduced / level of sugared berries reduced	R King	008	01/10/2020
03/02/2021	008	Update contacts and review of specification	L Francis	009	03/02/2021
03/01/2022	009	Specification review	L Francis	010	03/01/2022
02/02/2023	010	Update contacts, review of berry count, Ochratoxin 'A' to new lower level, microbiological targets, and limits, nutritional data review.	L Francis	011	02/02/2023