



## **TECHNICAL SPECIFICATION**

### 1. GENERAL

Product Title: **READY TO USE** 

**GREEK BLENDED MEDIUM/SMALL BLACK** 

**CURRANTS** 

Specification Number: FPS / F2904/15

Issue Number: 007

Date Of Issue: 12/03/2023

Legal Description: **Acropolis R.T.U. Currants** 

Declared Pack Weight: 12.5kg Pack Claims: N/A Country Of Origin: Greece

Demos Ciclitira Ltd. Factory Commercial George Harker & Co. Ltd. Address: 60 – 62 Leman Street Address: Park Drive Ind. Estate

London

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Braintree

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**Knowledgeable Contacts:** 

Name **Position** Email

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#### 2. INGREDIENTS

Recipe		
Ingredient	Quantity (g)	% Total Recipe
Currants (Vitis Vinifera)	12.5kg	99.5
Vegetable Oil		0.5% max
(Non-hydrogenated non-		
GMO sunflower oil)		

### 3. CHARACTERISTICS

#### **RAW MATERIAL**

The product shall be produced from clean, round, uniformly graded and fully developed currants ranging in colour from dark red to deep blue dark. The product has the characteristic flavour of currants with no foreign odours or flavours, fleshy texture, sweet taste the typical of currants, clean in appearance and free flowing.

The currants are strictly selected sun-dried currant, will be thoroughly cleaned, washed, laser scanned, metal detected, handpicked, and will be fumigated according to applicable legislation prior to loading. GMO free sunflower oil may be added to help the free flowing of the dried berries. Every effort shall be made during processing to remove all foreign matter, debris and infestation before the product is packed.

### **AROMA AND TASTE**

It should have a typical fresh fruity taste of currants, with no off taints or odours.

Legal Ingredient Declaration (as shown on pack)	
Acropolis R.T.U. Currants, crop year, Greek Origin	

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# **4. PRODUCT CHARACTERISTICS**

## (a) Chemical

Characteristic	Target	Limits	Test Method
Pesticide Residue	Max residue levels Max residue levels		UKAS or Greek
Analysis	according to EU/UK	according to EU/UK	equivalent
	regulation.	regulation.	
Aflatoxin B1	< 2 ppb	2 ppb	HPLC
Aflatoxin B1 + B2 +	< 4 ppb	4 ppb	
G1 + G2			
Ochratoxin 'A'	<8 ppb	8 ppb	HPLC

# (b) Physical

Characteristic	Target	Limits	Test Method
Moisture	<17.0%	Max 17.0%	DFA Moisture
			Meter
Colour	Dark Red / Deep	Too light	Visual
	Dark Blue		
Count / 100g			Visual (Count)
Blended +/- 5%	550-730	550-730	
Medium +/- 5%	420-560	420-560	
Smalls +/- 5%	800-1100	800-1100	
Stalks > 10mm / 10	<1	Max 1	Visual (Count)
cartons			
Stalks < 10mm & >	<2	Max 2	Visual (Count)
4mm / 10 cartons			
Capstems / 100	<5	Max 5	Visual (Count)
berries			
Pip count / 100	<5	Max 5	Visual (Count)
berries			
Damaged Berries /	<2	Max 2	Visual (Count)
100 berries			
Sugared Berries /	<2	Max 2	Visual (Count)
100 berries			
Stones / Tonne	0	1	Visual (Count)
Foreign seeds /	0	1	Visual (Count)
Tonne			
Foreign Matter	0	0	Visual
EVM / Tonne	0	Max 1	Visual
Infestation	Absent	Absent	Visual
Aroma / Flavour	No off taint / odour	No off taint / odour	Aroma / Taste

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## (c) Microbiological

	Target	Limits	Method
APC	<30,000/g	30,000/g	Accredited lab
Coliforms	<100/g	100/g	
E. Coli	<10/g	10/g	
Salmonella spp.	Absent in 25g	Present	
Yeast	<5000/g	5000/g	
Mould	<5000/g	5000/g	
Staph Aureus	<10/g	10/g	
C. Perfingens	<10/g	10/g	
Bacillus Cereus	<10/g	10/g	
Listeria	Absence	Present	

# **5. NUTRITIONAL INFORMATION**

Nutrient	g per 100g (as sold)	Method	
Energy (Kcal)	317	Calculated	
Energy (kJ)	1325	Calculated	
Fat	0.4	Soxhlet	
-of which saturates	<0.1	GCFID	
Carbohydrate	72.8	Calculated	
- of which sugars	69	AOAC Official Method	
		977,20	
Fibre	6.4	XT71 AOAC 985.29	
Protein	3.2	XT 04 AOAC 991.20:2000	
Salt	0.035	TITRIMETRIC	

### **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	
Corn / Maize and derivatives	Yes	
Rye Barley / Oats / Oat Bran	Yes	
Soya and Soya derivatives	Yes	
Mustard	Yes	•

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Celery & Celeriac	Yes
Yeast	Yes
Peanuts and Peanut Oil	Yes
Coconut and derivatives	Yes
Nuts and Nut derivatives	Yes
Sulphur Dioxide and Sulphites at	Yes
>10mg/kg (state ppm if present)	
Other nuts and oils (not refined to SCOPA	Yes
standard)	
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	Every hour	Rejecting	1.0mm Fe	1.8mm Fe
Detection			2.0mm Non-Fe	2.0mm Non-Fe
			2.0mm SS	2.5mm SS
Pack Weight	Hourly	12.5kg	12.5kg	Net Weight
Correct Print	Hourly	Company	N/A	N/A
		name		
		- Product name		
		- Net weight		
		- Country of		
		origin		
		- Lot Number		

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		- Expiration		
		date		
Taste /	Per Batch	Dark Red to	Too light. No	Visual /
Appearance		deep dark	off flavours or	Organoleptic
		blue. With a	odours.	
		fruity flavour		
		and aroma. No		
		off odours or		
		taints.		

# **Photo Standard**



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# **8. PACKAGING**

## (a) Product

Packaging description	Coloured food grade poly Liner (50g)
Materials	Polythene liner (food grade)
Dimensions	76 – 48cm / Height 62cm
Coding	N/A

# (b) Outer

Packaging description	In a non-staple fibreboard corrugated carton (430g)
Materials	Fibreboard corrugated carton
Dimensions	Length 45cm / Width 27.3cm / Height 15.4cm
Coding	Company name
	- Product name
	- Net weight
	- Country of origin
	- Lot Number
	- Expiration date

# (c) Pallet

Packaging description	Blue Chep 4-way pallet
Materials	Wood
Dimensions	1200 x 1000mm
Stacked Pallet Height	154cm
Pallet configuration	80 per pallet (10 per layer x 8 high)

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### 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 and conforms to all UK legislation and 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 TECHNICAL APPROVAL:**

Signature:	L. Francis			Date:	12/03/2023
Print:	Leanne Franc	cis			
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Signature:	by			Date:	12/03/2023
Print:	Rebecca King	3			
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## **13. AMENDMENTS TO SPECIFICATION**

Date	Issue to	Reason for Change	Re-issued By	Re-issue	Re-issue
	change			Number	Date
29/04/2015		New issue specification specific to customer	R King		
07/02/2017	001	Specification suitable for all customers	R King	002	07/02/2017
02/09/2019	002	Update microbiological parameters	L. Francis	003	02/09/2019
05/07/2021	003	Contacts updated and review of specification	L. Francis	004	05/07/2021
24/01/2022	004	Method of analysis added for nutrional information	L. Francis	005	24/01/2022
11/10/2022	005	Medium size count added to spec.  New COMMISSION REGULATION (EU) 2022/1370 of 5 August 2022 amending Regulation (EC) No 1881/2006 re maximum levels of ochratoxin A from 10ppb to 8ppb.  Contact titles changed	L. Francis	006	11/10/2022
12/03/2023	006	Contacts updated. Physical characteristics, berry count, smalls added.	L Francis	007	12/03/2023

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