1. PRODUCT NAME

FRUIT RAISINS DRIED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION

 Raisins is the product prepared from the sound dried grapes of the varieties conforming to the characteristics of *Vitis vinifera* L. (but excluding currants types) processed in an appropriate manner into a form of marketable raisin with or without coating with suitable optional ingredients.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Raisins

3.2. OTHER PERMITTED INGREDIENTS

Raisins dried, sucrose, invert sugar, dextrose, dried glucose syrup and honey.

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

4.2. CODEX STAN 67-1981 CODEX STANDARD FOR RAISINS

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Agrochemicals/Pesticides residues	CODEX MRL
Sulphur dioxide (applies to bleached raisins only)	1,500 mg/kg
Mineral oil (food grade)	5 g/kg
Sorbitol	5 g/kg

QUALITY PARAMETERS	MAXIMUM LIMITS
Type	Moisture Content (Maximum)

Malaga Muscatel type	31%
Seeded (seeds removed) style	19%
All other styles and/or types	18%

Raisins shall show development characteristics of raisins prepared from properly matured grapes, as indicated by proper colour and texture for the type, and such raisins shall include a substantial portion of berries that are fleshy and of high sugar content. The epicarp must be translucent and, according to the variety, adhere to the flesh. Raisins shall be prepared from such materials and under such practices that the finished product shall possess normal colour, flavour, and maturity characteristics for the respective type.

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Foreign matter	Shall have no foreign matter.
Storage and Transportation	Ambient temperature

8. CONTAMINANTS

PARAMETER	MAXIMUM LIMITS

8.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	300 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be packaged in sealed food grade polythene bags or equivalent packing material that is recyclable/biodegradable, that maintains the integrity of the product, and protects the sanitary and organoleptic qualities and withstands the rigors of transport and handling
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 500 g to 1 Kg
Warranty at delivery location	4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. **OTHER REQUIREMENTS**

    12.1. UNSTD-GEN-03: "UN Inspection"

    12.2. UNSTD-GEN-04: "UN Certification"

    12.3. CAC/RCP 3-1969 "Code of Hygienic Practice for Dried Fruits"