

QC Accredited Laboratory & Quality Control Department of Dideh Aray Hesam Co.

SEPCIFICATION

PRODUCT: Sultana Raisin

Exporter:	DAH food
Product Description	Sultana Raisin Dark brown (Non - Sulfured)
Classification	Premium Dark brown Color
Flavor	Typican & Sweet Raisin Flavor. Without Any Off Flavor.
Odor	Characterestic, Sweet, Free From Musty, Moldy or Objectionable Odor.

Defects Premium	Result
Pieces of stalk per 10 kg of fruit total pieces	>14mm long 1
Total pieces of stalk 5 pieces pf foreign vine material 2%	2% Max
Pieces of foreign fruit per 10 kg of fruit	1% Max
Embeded stalk immature berries	2% Max
Damaged berries	1% Max
Berries that have mould exceeding 12.5% of the surface area of each berry	1% Max
Berries that have leaf adhering exceeding 12.5% of the surface area of each berry	1% Max
Berries with dark color	1% Max
Stones	NIL
Physical and Chemical Characterestics	Result
Diameter, mm	95%. 8-10
Length, mm	95%. 8-10
Moisture (%)	Max 15
Berry count per 100 g	Around 280 - 360 berries
Cap stems (%)	Max 2
Stalks Per Box	Max 2
Sulfur (So2) added PPM	0

DAH Co. Quality Control Department
Prepared by: Maryam Karimi (Technical Expert)

Maryam Karimi



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Trading Company
www.DAHfood.com
1400587776
info@DAHfood.com

Unit 502- 5th Floor- Tooba Administrative Center
Central Janat Abad AVE- Tehran- IRAN
Tell: +9821 4444 4008

Microbiological Characteristics	Result
Total Plate count (cfu/g)	<10000/g
Yeasts	<1000/g
Moulds	<10000/g
E Coli	Not Detected
Coli forms	<10/g
Salmonella /25g	Not Detected/100 GR

Storage:

Normal storage: store in a dark, well-ventilated, cool, dry (less than 30% humidity) place free from infestation, odors and extremes of temperature. Product to be stored 8° - 14° Celsius. Under these conditions, in the original unopened packaging, the material has a recommended shelf life for 12 months.

Processing Details:

Fruit will be passed through functional laser scanners (in L.S grade) and handpicked sorting (in AAA grade) and metal detectors to ensure that extraneous matter is not present.

QA checks:

Test Limits Frequency

% Moisture < 15 % 2 hourly Target net weight continuous Metal detection continuous Visual inspection continuous Ochratoxin as required Certificate of Analysis on request.

GMO statement:

This fruit is not genetically modified, nor does it contains any genetically modified material

Allergens:

This fruit contains no known food allergens

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14005877276