

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

### SEPCIFICATION

#### PRODUCT: Golden Raisin

<b>Exporter:</b>	DAH food
<b>Product Description</b>	Sulfured + oiled + Double Washed +X-ray Scanned - Optional Selection on Belt
<b>Classification</b>	Premium Golden Color
<b>Flavor</b>	Typican & Sweet Raisin Flavor. Without Any Off Flavor.
<b>Odor</b>	Characterestic, Sweet, Free From Musty, Moldy or Objectionable Odor.

Defects Premium	Laser Sorted	AAA
	Premium Quality	Standard Quality
Pieces of stalk per 10 kg of fruit total pieces	>14mm long 1	>14mm long 1
Total pieces of stalk 5 pieces pf foreign vine material 2%	2% Max	3% Max
Pieces of foreign fruit per 10 kg of fruit	1% Max	2% Max
Embeded stalk immature berries	2% Max	3% Max
Damaged berries	1% Max	2% Max
Berries that have mould exceeding 12.5% of the surface area of each berry	1% Max	2% Max
Berries that have leaf adhering exceeding 12.5% of the surface area of each berry	1% Max	2% Max
Berries with dark color	1% Max	2% Max
Stones	NIL	NIL
Sugared berries	1% Max	2% Max
Physical and Chemical Characteristics	Result	Result
Diameter, mm	95%. 8-10	95%. 8-10
Length, mm	95%. 8-10	95%. 8-10
Moisture (%)	Max 15	Max 16
Berry count per 100 g	Around 280 - 360 berries	Around 280 - 360 berries
Sulfur (So2) added PPM	Max 2000	Max 2000
Oil (vegetable oil)	max 5 kg / MT	max 5 kg / MT

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Prepared by: Maryam Karimi (Technical Expert)

*Maryam Karimi*

Microbiological Characteristics	Result	Result
Total aerobic count (cfu/g)	<10000/g	<10000/g
Mold	<10000/g	<10000/g
E Coli	Not Detected	Not Detected
Coli forms	<10/g	<10/g
Yeast	<20000/g	<20000/g
Salmonella /25g	Not Detected	Not Detected

**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.

**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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