

 <small>WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511</small>	PRODUCT SPECIFICATION	Spec. Code:	SULT040
	SULTANAS TURKISH TYPE 9 RTU	Issue No:	8
		Change Notice No:	7
		Date Issued:	27.12.2017
		Page No:	1 of 2

Product Name	Sultanas Turkish Type 9 RTU (Ready To Use)
Country of Origin	Turkey
Description	The product consists of sound berries of the <i>Vitis vinifera L.</i> variety, which have been sun dried and stored under satisfactory conditions before processing. The product is sized, screened, washed, stemmed, cap stemmed, mechanically cleaned, hand picked on static tables, metal detected, laser and X-Ray scanned for the best quality and cleanest product.
Intended Use	Food ingredient
Ingredients Listing	Sultanas ($\geq 99.5\%$), Vegetable Oil (Cotton Seed Oil) ($\leq 0.5\%$)

Halal Accreditation	Sultanas Turkish are Halal certified.
Kosher Accreditation	Sultanas Turkish are Kosher certified.
Allergens	Sultanas Turkish contain no known allergens.
GMO Statement	Sultanas Turkish are Non-GM products.
Regulatory Requirements	<ol style="list-style-type: none"> All processing must be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Shall meet and conform to all current food legislations.

Chemical and Physical Requirements		
Analytical	Specifications	Units
Moisture	≤ 18.0	%
Aw (Water Activity)	0.550 – 0.650	
Berry Count:		
Jumbo Size	≤ 250	pcs/100 g
Standard Size	250 – 360	pcs/100 g
Cap–stems	≤ 2	%
Damaged Berries	≤ 2	g/100 g
Undeveloped Berries	≤ 2	g/100 g
Sugared Berries	≤ 2	g/100 g
Stalks (< 30 mm)	≤ 6	pcs/12.5 Kg
Stones	1; Target Nil	pcs/tonne

Nutrition Information		
Nutrients	Amount per 100g	Units
Ash	1.9	g
Moisture	16.0	g
Energy	1 329	kJ
Protein	2.8	g
Fat	Total	0.9
	Saturated	0.4
Carbohydrate	Total	75.0
	Sugar	73.2
Dietary Fibre	4.4	g
Sodium	36.0	mg
Potassium	910	mg

Information obtained from NUTTAB 2010 Online Searchable Database

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Organoleptic Requirements	
Test / Parameter	Specifications
Colour	Characteristic of Turkish sultanas; seasonal typical colour
Flavour	Sweet, characteristic of vine fruits
Odour	Free from rancid or foreign flavours, odours and taints
Appearance	Uniform coloured berries, uniform in size

Microbiological Requirements		
Test / Parameter	Specification	Units
Total Plate Count	≤ 50 000	cfu/g
Yeast *	≤ 10 000	cfu/g
Mould *	≤ 10 000	cfu/g
Coliforms	≤ 100	M.P.N./g
E. Coli	Negative	/g
Salmonella	Not Detected	/25 g

** Please note over time the moisture and Aw of the fruit will drop resulting in a decrease of the microbial load compared to the start of the season*

Packaging Requirements	<ol style="list-style-type: none"> Product shall be packed in cardboard cartons with inner polyethylene liner. The liner is folded with the carton, which is sealed with adhesive packaging tape. The box is to be clearly marked with: product name and type, grade, net weight, batch / lot number, production date / best before date, supplier's details Delivery temperature is ambient temperature.
Pack Size	12.5 Kg
Storage and Shelf-Life	<ol style="list-style-type: none"> Product shall be stored at ambient temperatures (≤ 25.0 °C), in cool, dry, odour and infestation free environment, out of direct sunlight and moisture, with R.H. ≤ 60 %. If stored as recommended, product should have a shelf life of minimum twelve (12) months from the date of production.

<p>The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification. We cannot, however, assume any guarantee against liabilities or risk involved from the use of the product.</p> <p>Product is insect free when dispatched. Insects have a life cycle of 21 to 40 days, depending on the species, weather and storage conditions. The product may attract insects and there is nothing in the product or packaging to deter cross contamination.</p> <p>Frutex accepts no liability for product condition if stored outside of the advised temperature and humidity ranges (For e.g. under high temperature and high humidity). Any discrepancy of quality should be reported within 24 hours of product receipt.</p>
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