



FLAME RAISINS	
<b>Product:</b>	Dark Raisins
<b>Description:</b>	Premium raisins from the North of Chile, produced and processed under USDA norms and BRC quality management.
<b>Variety:</b>	Flame
<b>Availability:</b>	Since February of each year
<b>Size:</b>	Medium 9-12 mm, Jumbo 12+ mm, Extra Jumbo 13+ mm
<b>Color:</b>	Dark
<b>Moisture:</b>	16 % -18 %
<b>Ingredients:</b>	100% of Raisins
<b>Packaging</b>	10 kg net boxes, 30 lb net boxes
<b>Best Before</b>	12 months
<b>Storage</b>	Keep product in a fresh environment between 5º C and 15º C avoiding excesses of humidity and heat.

Defects	U.S. Grade A	U.S. Grade B
Stems per 96 ounces	1	2
Capstems per 16 ounces	15	25
Sugar (%)	5	10
Discolored, damaged, or moldy raisins (%)	4	6
Damage (%)	2	3
Moldy (%)	2	3
Foreign Material (Glass or plastic)	0	0
Stones	0	0

Microbiology	
Total Count	<10,000
Mold	<1,000
Yeast	<1,000
Staphylococcus Aureus	Max 100 ufc/ gr
Coliforms	Max 100 ufc/ gr
Salmonella	Absent/ 25g
Ochratoxine	4 PPM

Nutritional Information Amount (100 g) % Daily Value	
Energy	290 Kcal
Proteins	2.26 g
Total fat	0.38 g
Carbohydrates	69.4 g
Fiber	5.9 g