



Referentie : 03 F 004 Versie: 004 – 18/10/2023

Eigenaar: Quality Dept. – Autorisator QM

Technical Specification: MC 407/409/414 - GOLDEN RAISINS MEDIUM

CHOICE - 12,50kg/13,60kg

General Information

Code	407	409	414	
Description	Golden sultana medium choice			
Origin	South Africa			
Shelf Life	12 months			
Type of packaging material	Blue bag liner within corrugated carton box			
Cartons per pallet	80	64	64	
Cartons per layer	10	8	8	
Layer per pallet	8 8 8			
Net weight	12,50 kg	12,50 kg	13,60 kg	

Organoleptic Parameters

Description	Reasonably even colour, free flowing light gold to golden lyed and bleached dried seedless grapes
Colour	Light gold to golden
Texture	
Flavour / odour	Naturel sweet flavour, no objectionable odours or flavours
Odour	

Ingredient List

Ingredients
Dried grapes
Sunflower oil
Sulphur dioxide (E220)





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Product Specific Information

рН	3.5 – 4.0
Berrie count per 100g	Medium = 200 - 300
Grade	Choice

Foreign body control

Metal detection	Fe	1.6 mm
Metal detection	non-Fe	1.6 mm
Metal detection	stainless steel	2.0 mm

Defect Tolerance

Foreign material	Sand, soil, dust, mud	0
Physical foreign material	Stone, metal, glass	0
Extraneous vegetable matter		4 (per 15kg)
Colour minor		5%
Colour major		2%
Blemishes		5%
Immature / underdeveloped		2%
Fruit affected by mould		2%
Damaged fruit		3%
Sugard fruit		5%





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Microbiology (at production)

Moulds	< 1500 cfu/g
Yeasts	< 1500 cfu/g
Salmonella	Absent in 375g
Coliforms	< 100 cfu/g
S. aureus	No growth
E. coli	No growth

Physical and chemical characteristics

Ochratoxin	< 8 ppb
Aflatoxins B1	< 2 ppb
Aflatoxins B1+B2+G1+G2	< 4 ppb
Moisture	Max. 14 – 17%

Nutritional Values

Average NV	Per 100gr
Energy	1264 kJ / 302 kcal
Fat	0.5g
Of which saturated	0.2g
Carbohydrates	80g
Of which sugars	59g
Fibre	4.0g
Protein	3.4g
Salt	0.03g

The nutritional values above can vary from the labels.





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Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.		Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?	
	Yes	No	?	Yes	No	
Cereals containing gluten and products thereof		х			Х	
(i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)						
Crustaceans and products thereof		Х			Х	
Eggs and products thereof		х			Х	
Fish and products thereof		х			Х	
Peanuts and products thereof (inc. oil)		х			Х	
Soybeans and products thereof (inc. lecithin)		х			Х	
Milk and products thereof (inc. lactose)		х			Х	
Nuts and products thereof (incl. oil)						
- Hazelnut		х			Х	
- Walnut		Х			х	
- Almond		х			х	
- Cashew		х			Х	
- Pecan nut		х			Х	
- Brazil nut		х			Х	
- Pistachio nut		х			Х	
- Macadamia nut		х			Х	
Celery and products thereof		х			х	
Mustard and products thereof		х			х	
Sesame and products thereof (inc. oil)		х			Х	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l						
expressed as SO2	Х					
Lupine and products thereof		Х			х	
Molluscs and products thereof		Х			Х	

Storage Conditions

Keep cool and dry. For storage conditions once opened please see label.





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Legal Information

The supplier hereby declares that <u>all products</u> delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

<u>Contaminants</u>: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs.

<u>Material and articles coming into contact with food</u>: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

<u>Pesticide residues:</u> EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

<u>Coating materials</u>: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration:

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011, EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 16/11/2023	Date: 16/11/2023
Version Number	V11.2023