Title: Finished Product Specification Form	MultiSnack Nut Importers and Traders	Prepared By: QC & HACCP
Document No: PSF 000		
Date:August 2023		Approved By: Managing Director
Revision No: 01		
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FINISHED PRODUCT SPECIFICATION

1. Product Identification	
Product	Flame Seedless Raisins Bold Standard
Product Code	RAI12
Physical Description	Flame seedless raisins are prepared from whole, unlyed seedless grapes, harvested and dried in the sun to produce brown to dark brown colour raisins.
Ingredient declaration (QUID)	Flame Seedless Raisins, Vegetable Oil (non-hydrogenated sunflower oil derived from sunflo
Intended use	Ready to eat or as an ingredient

2. Country of Origin	
Ingredient	***Country/ies***
Flame Raisins	RSA
Vegetable Oil	RSA
Country Of Produce/ Manufacturer	
South Africa	

3. Processing Methods
1) Packaging

4. Allergens						
	Is this product an allergen?		***Present on same line?***		***Present in same facility?***	
	Yes	***No***	***Yes***	***No***	***Yes***	***No***
Wheat/Gluten		No		No	Yes	
Crustacea and its products		No		No		No
Molluscs and its products		No		No		No
Egg and its products		No		No		No
Milk and other dairy products		No		No	Yes	
Peanuts		No		No	Yes	
Lupin		No		No		No
Fish and its products		No		No		No
Soybeans		No		No	Yes	
Treenuts		No		No	Yes	
Sulphites if < 10 ppm		No	Yes		Yes	

4.1 Allergen Cross Contamination Management	
1) Product Schedules	2) Isolated Storage ✔
3) Allergen Management Training ✔	4) Document Procedures and Control ✔

5. Genetic Modification			
	Yes	***No***	***If yes supply more information***
Genetically Modified?		No	

6. Nutritional Information	
Nutrient	**Average Quantity per 100g**
Moisture (g)	15.9
Total Ash (g)	2.67
Energy (kJ)	1 453
Protein (g)	2.4
Carbohydrates (g)	77
Sugars (g)	74.8

Total Fat (g)	1.4
Saturated (g)	0.2
Monounsaturated (g)	1.0
Polyunsaturated (g)	0.2
Transfatty Acids (g)	< 0.1
Cholesterol (mg)	< 3
Dietary Fibre (g)	3.7
Sodium (mg)	1

7. Dietary Suitability		
Category	***Yes***	***No***
Vegan (no meat or any animal by-products)	Yes	
Lacto Vegetarian (Contains milk)	Yes	
Ovo Vegetarian (Contains egg)	Yes	
Ovo Lacto Vegetarian (Contains milk & egg)	Yes	

8. Religious Certification		
Religion	***Yes***	***No***
Halaal	Yes	
Kosher	Yes	

9. Shelf Life and Storage Condition		
Shelf Life	Unopened	12 - 24 Months
	Opened	6 - 8 Months
Recommeded Storage Conditions	Unopened	Store in a cool dry place away from direct sunlight
	Opened	Store in an airtight container in a cool dry place away from direct sunlight
Abuse	If product is not stored according to above storage conditions.	

10. Packaging	
Pack Size	1 kg
Primary Packaging	Branded Plastic bags
Secondary Packaging	
Sealing Method	Heat Sealed
Tamper Evidence	If seal is broken

11. Coding	
Type of Code	Product code
Method of Coding	Sticker Labels
Format of Code	RAI1201082023

12. Specifications	
12.1 Chemical Specifications	
Moisture	13 - 17%
Vegetable Oil	0.3 - 0.5%
Sulphur Dioxide	< 10 mg/kg
Aflatoxin B1	2 µg
Aflatoxin B1, B2, G1, G2	4 µg

12.2 Microbiological Specification	
Total Plate Count	< 50 000 CFU/g
Coliforms	< 100 CFU/g
E. coli	Absent in 1 g
S. aureus	< 1 000 CFU/g
Salmonella spp.	Absent in 25 g
Yeast & Mould	< 10 000 CFU/g
12.3 Organoleptic & Physical Specification	

Parameter	***Specification***
Flavour & Odour	Chraracteristic sweet, fruity flavour, free of foreign flavours, odours and tint
Appearance	Uniform dark brown to blavk, free flowing berries
Texture	Soft to firm without unduly hard particles
Berry Count (per 100g)	120 - 200
Colour Deviation	Minor: 5% Major: 2%
Blemishes	12 g/100 g
Crystallisation	10%
Damaged	12 g/100 g
Floaters	3 g/100 g
Cap Stems	40 per kg
Stalks: loose (12.5 kg)	3
Stalks: embedded (12.5 kg)	4
Extraneous Vegetable Matter	0.02%
Foreign Matter	None
Foreign Objects (Stones, Others)	None
Visible Mould	None
Pest Infestation	No signs of live infestation
Regulatory Compliance: This product complies with Foodstuffs, Cosmetics and Disinfectants Act, 1972 Act No.54 of 1972	
12.4 Quality Approval	
Name	Michelle Gwamure
Position	Food Safety Officer
Signature	
Date	01.08.2023

Contacts

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