

## Product Specification Greek Currants

Product Identification		
Product Name	Greek Currants	
Product Description	Small black seedless grapes	
Country of Origin	Greece	
Ingredients	Currants 99.5%, Sunflower Oil (Non GMO) 0.5%	
Process Description	Greek Currants that have been graded, washed, cleaned, laser scanned, X-rayed and handpicked before being packed into a food grade carton with a food grade blue plastic liner. Substantially free from blemishes, extraneous vegetable matter and all other foreign materials. Wholesome and have a good fruity flavour. The fruit is processed in a facility that is compliant with EU Regulation (EC) 852/2004, and that has a working HACCP system that is based on Codex Alimentarius, Basic texts on food hygiene	
Certifications	BRC, ISO2200	
Allergens	Free of allergens as per the EU Regulations	
GMO Statement	Free from any genetically modified organism (GMO) or product thereof as per the EU Regulations	
Organoleptic		
Colour	Blue / Black	
Appearance	Free flowing and regular shape of currants	
Taste	Fruity, sweet with a taste characteristic of Greek currants. No off flavours or taints	
Aroma	Typical currant aroma without any foreign smell or off odour	
Texture	Soft and yielding texture	
Berry Count /100g	Medium	Small
	420-550	800-1100
Physical Standards		
Test	Medium	Small
Damaged Berries g/100	3% m/m max	2% m/m max
Undeveloped Berries g/100	1% m/m max	1% m/m max
Sugared Berries g/100	2% m/m max	2% m/m max
Mouldy Berries g/100	0.5% m/m max	0.5% m/m max
Fermented Berries g/100	0.5% m/m max	0.5% m/m max
Stalk > 12 mm	Target 0 max 1 piece/box	Target 0 max 1 piece/box
Stalk 4 - 12 mm	Target 0 max 2 piece/box	Target 0 max 2 piece/box
Foreign Seeds	None	None

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Stone (>2 mm)	1 (piece/1 tonnes)	1 (piece/1 tonnes)
Stone (<2 mm)	2 (piece/1 tonnes)	2 (piece/1 tonnes)
Capstems	<3 mm attached max 3% by count	<3 mm attached max 3% by count
Pips (vine seeds)	5-12% by count	5% max by count
Red Fruit	10% max by count	7.5% max by count
All other extraneous matter	None	None

#### Chemical Standards

Test	Medium	Small
<b>Moisture</b>	16 - 17% m/m max	16 - 17% m/m max
<b>Sunflower Oil</b>	0.5% m/m max	0.5% m/m max
<b>Ochratoxin A</b>	10 ppb max	10 ppb max
MRL in EU reg. 1881/2006		
<b>Aflatoxins B1</b>	4 ppb max	4 ppb max
MRL in EU reg. 401/2006		

#### Heavy Metals & Pesticide Residue

Product does not exceed the maximum residual levels for heavy metals (Reg. EC N° 1881/2006) and are produced in compliance with UK & European Legislation, and subsequent amendments, regarding maximum limits for Pesticides (Reg. EC N° 396/2005 and amended legislation)

#### Microbiological Standards

Test	Specification Limits		Method
	Standard	Target	
<b>Total Plate Count</b>	<50.000 cfu/g	<10.000 cfu/g	BAM 2001
<b>Total Coliforms</b>	Absent in 25g	-	ISO 4832
<b>Yeasts &amp; Moulds</b>	<10.000 cfu/g	<1.000 cfu/g	BAM 2001
<b>Salmonella</b>	Absent in 25g		ISO 6579
<b>E.Coli</b>	Absent <1000 cfu/g	Target <100 cfu/g	ISO 16649 - 2

#### Nutritionals

<b>Nutritional Information (Per 100g)</b>	<b>Energy (kJ)</b>	1254
	<b>(kcal)</b>	296
	Protein (g)	2.3
	Fat (g)	0.4
	Of which Saturates (g)	0.05
	Carbohydrates (g)	67.8
	Of which Sugars (g)	67.8
	Fibre (g)	5.9
	Sodium (mg)	14

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Packaging Information	
Packaging Compliance	All Food Contact packaging complies with the current UK & EU Regulations for Food contact packaging, and acceptable migration levels
Packaging Format	12.5kg Blue food grade plastic liner in a cardboard box sealed with tape
Packaging Dimensions	All packaging materials compliant with 'Materials in contact with food' EU Reg 10/2011/EC
Pallet Configuration	9 cartons/layer (8 cartons in last layer) 9 layers/pallet 80 cartons/pallet
Labelling	Product name, manufacturer, country of origin, lot/batch number, manufacturing and best before dates
Shelf life	12 months from production date
Storage Conditions	Store in dry and cool conditions away from sun light, strong odours, smells or other contaminants. Keep the product in a fresh environment between 5°C and 25°C avoiding excesses of humidity and heat
Fumigation	Fumigation immediately prior to shipment or in transit with phosphine gas (3g/m3 for 96h)

Warranty	<b>It Is Warranted That:</b> The Foodstuff, Packaging And Label (Hereinafter Called "The Product") Complies in all respects with the Food Safety Act 1990 (as amended), The General Food Law Regulation (EC) 178/2002 and any other relevant current UK and EU regulations.
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