

## PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Sultanas - Iranian
COMMODITY CODE	0806203090
PRODUCT GRADE & SIZE:	RTU
PACK SIZE:	12.5 kg
BRAND NAME:	Orchard Choice/ or supplier own packaging
PRODUCT DESCRIPTION:	Produced from seedless Iranian sultanas, washed, aspirated, sieved, laser sorted and/or X-Ray scanned, lightly coated in vegetable oil before metal detection and packing.
COUNTRY OF MANUFACTURE:	Iran
ISSUE DATE:	(002) 28.01.2025

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Sultanas	99.7 – 99.5	Ingredient	Iran	GMO Free
Sunflower oil	0.3 - 0.5	Free flowing/ coating agent	Iran	GMO Free
Total	100			

INGREDIENT DECLARATION	
Ingredients (Legal name)	Sultanas, Sunflower oil

ADDITIVE TABLE			
E-number	Name	Amount ( mg/kg)	Function
N/A	-	-	-

ALLERGEN TABLE				
Component	Contains (Yes/No/May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN and products thereof	No	No	No	
EGGS or its derivatives	No	No	No	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	No	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS, tree nuts:	No	No	No	
CELERY, including celeriac and its derivatives	No	No	No	
MUSTARD, referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	Yes	Yes	Allergen control procedure is in place.

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LUPIN seeds or derivatives	No	No	No	
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### OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains Yes/ No/ May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	Yes	Yes	Yes	Sunflower oil (ingredient)
Flavourings, Colours or Preservatives	No	Yes	Yes	SO2 (preservative)
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo And Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

### SPECIAL DIETARY REQUIREMENTS

The product is <b>SUITABLE</b> for:			
Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes (Not tested to <20 ppm)
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

### NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100 g)	Source of data
Energy kJ	1171	McCance and Widdowson CoFID 2021
Energy kcal	275	McCance and Widdowson CoFID 2021
Protein g	2.7	McCance and Widdowson CoFID 2021
Total Fat g	0.4	McCance and Widdowson CoFID 2021
of which saturated g	N	McCance and Widdowson CoFID 2021

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of which mono-unsaturated g	N	McCance and Widdowson CoFID 2021
of which poly-unsaturated g	N	McCance and Widdowson CoFID 2021
<b>Total Carbohydrate g</b>	69.4	McCance and Widdowson CoFID 2021
of which sugars g	69.4	McCance and Widdowson CoFID 2021
of polyols g	0	McCance and Widdowson CoFID 2021
of which starch g	0	McCance and Widdowson CoFID 2021
<b>Salt g</b>	0.0475	McCance and Widdowson CoFID 2021
<b>Dietary Fibre g</b>	2	McCance and Widdowson CoFID 2021

**N:** Nutrient is present in significant quantities but there is no reliable information on amount

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Berry count (per 100g)	Jumbo <280 (±5%) Standard 280-360 (±5%) Medium 361-450 (±5%) Small > 451 (±5%)
Sand, Grit, Silt (<3mm) (per tonne)	1 pc Max.
Stones > 3mm (per ton)	1pc Max
Capstems (w/w)	3% Max.
Undeveloped Berries (w/w)	1% Max.
Sugared berries (w/w)	4% Max.
Damaged Berries (w/w)	1% Max.
Stalks >15mm (per carton)	1pc Max.
Stalks 4-15mm (per carton)	1pc Max.
Mouldy Berries (w/w)	2% Max.
Seeded Berries (2 to 4 mm) (w/w)	1%Max.

ORGANOLEPTIC PROPERTIES	
Appearance	Light Amber/ Brown to dark brown
Texture	Firm texture, not sticky, free flowing
Flavour & Aroma	Naturally sweet taste and aroma without foreign taste and odour

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	10000 cfu/g Max.
Total Mould Count	5000 cfu/g Max.
Total Yeast Count	1000 cfu/g Max.
Coliforms	100 cfu/g Max.
<i>E.coli</i>	< 10 cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	11-17 %
Aflatoxin B1	2 ppb Max.
Aflatoxin Total	4 ppb Max.
Ochratoxin A	8 ppb Max.

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### Additional Chemical Criteria:

### SHELF LIFE AND STORAGE CONDITIONS

Shelf life from production date: Minimum 12 months (Under recommended storage conditions)

Shelf life for opened packaging: 1 month (Under recommended storage conditions)

Recommended storage temperature (°C): Cool, dry, ambient temperature (Ideally 4 - 20°C, away from direct sunlight and foreign odours).

Recommended relative humidity range (%): 65% RH Max.

### Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product and its ingredients have not been produced from GMO sources and do not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, (EC) No 2023/2006 & (EU) No 10/2011 packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 178/2002 (EC) No 852/2004, (EC) No 396/2005, (EU) No 1169/2011, (EC) No 2023/915, directive 2001/95/EC and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of Chelmer Foods Ltd and/or supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Any packaging supplied with the product is for business-to-business use only and must not be disposed of in household waste.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and Chelmer Foods Ltd. accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

### For and on behalf of Chelmer Foods

Version	(002) 28.01.2025		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Hazal Gul	James Weaire	Charlotte Heather
Position	Technical Coordinator	Managing Director	Technical Manager
Date	17.01.2025	28.01.2025	28.01.2025

### For and on behalf of Supplier / Customer

Name	
Position	
Company	
Sign & Date	

Please note that this specification will be considered accepted after three weeks if no signed copy of the specification is received.

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