



Ingredient Specifications

TITLE: Sun-Maid Heat Stabilized California Natural Seedless Raisins

DATE: September 25, 2009

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PRODUCT DESCRIPTION

Raisins are produced by sun-drying grapes (Genus/species—Vitus vinifera). The product is mechanically stemmed, capstemmed, cleaned and washed.

The product is heat treated and available at various moisture levels: high moisture (24-28%), standard moisture (16-18%) and low moisture (14-16%). This ingredient is food grade and in all respects, including labeling, in compliance with the United States Food, Drug and Cosmetic Act of 1938 as amended and all applicable regulations thereunder.

| SPECIFICATIONS | TOLERANCE | METHOD |
|---|---|---|
| Moisture | High 24-28% Standard 16-18% Low 14-16% | AOAC 972.2 (DFA moisture meter) |
| Stems | 1 per 120 pounds | Visual |
| Capstems | 15 per pound | Visual |
| Defects | Grade B or better | As defined in US Standards for Processed Raisins |
| Berry Count Range | High moisture 1600-2000/pound Standard and Low moisture 800-1200/pound | Visual Count varies by crop year |
| MICROBIOLOGICAL: Analysis represents an average sampling | | |
| YEAST | | High moisture ≤100 cfu/g Standard and low moisture ≤2000 cfu/g |
| MOLD | | High moisture ≤100 cfu/g Standard and low moisture ≤2000 cfu/g |
| TPC | | High moisture ≤1,000 cfu/g Standard and low moisture ≤5000 cfu/g |

Vegetable oil coating available at customer's option.

PACKAGING

High moisture: Enclosed in a sealed, nylon bag inside a taped corrugated box. Net weight: 30 pounds (13.6 kilograms).

Standard and Low moisture: Enclosed in a non-sealed, folded, blue, polyethylene bag inside a taped corrugated box. Net weight: 30 pounds (13.6 kilograms).

LABELING

All containers shall bear the following information: name of product, net contents, manufacture date, Sun-Maid Growers of California name and address.

INGREDIENT STATEMENT

High moisture: Raisins, filtered water

Standard and low moisture: Raisins

STORAGE RECOMMENDATIONS

Keep in cool, dry storage (12°C, 55%RH) Rotate stocks. Use oldest date first

EXPECTED SHELF LIFE

Raisins are best used shortly after packaging, and may be stored up to 12 months.

High moisture: Once sealed bag is opened, refrigerate and use within 2 weeks.