

Document: PRODUCTION & PROCESS CONTROL	Document #: PP/RO13
Subject: Product specifications: Currants	Issue Date: 06/03/2014
Approved: Rudi van der Berg	Revision #: 4

Currants Specifications

1. Physical Specification:

Description	Remarks
Ingredients	Currants, Vegetable Oil
Oil	High oleic, non-hydrogenated sunflower seed oil
Moisture Content	14 - 17% Max
Colour	Dark brown to black
Appearance	Reasonably even colour, free flowing dark brown to black
''	dried seedless grapes
Flavour / Odor	Natural sweet flavour, no objectionable odors or flavours
Insect infestation	Nil
Shelf life	1 year from packing date
Allergens	None
Storage conditions	Cool, dry area
Kosher Cert	Produced in Kosher approved plant

2. Quality Specifications:

	Tolerance for defective	fruit – Percent by Weight
QUALITY FACTOR	100g sample	
	Choice Grade	Standard Grade
Colour	0	0
Texture	5	10
Blemishes	5	10
Crystallized berries	10	20
Damaged berries	5	10
	Tolerance defective fruit - Number per 100g	
Floaters	5	10
Cap stems	6	7
Berry stalks (per 15kg)	1	3
Extraneous vegetable material (per 15kg)	2	3
Foreign Objects (per ton)	2	3
Stones > 2mm	1	1
Embedded Grit	1	1
Berry Count	850 - 950	

3. Microbiological Specification:

Total Plate Count	Max 10, 000cfu/g
Total Coliforms	<10cfu/g
E. coli	Negative per 1g
Salmonella	Negative per 1g
Yeast & Moulds	<1 500cfu/g
Ochratoxin A	Max 10 ppb



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4. End Product Packaging Specifications:

Each box is properly and legibly marked.		
Information on carton	Packer Name & Address, Nett Weight, Kosher Stamp	
Information.on label	Product, Weight, Lot number, Packing code, Packing date,	
	Best before	
Weight	12.5kg or 30LBS Net	
Packaging	Plastic bag within export carton box, sealed clear tape	

5. Label explanation:

