PRODUCT NAME – SULTANA SUN DRIED RAISINS
CALIBRATED (7+15)
BERRY COUNT (100g) – 270-320

PHYSICAL PROPERTIES		STANDARD QUALITY
DAMAGED BERRIES	(g/100g)	0.5-0.8
UNDEVELOPED BERRIES	(g/100g)	0.5
SUGARED BERRIES BEFORE MAY	(g/100g)	2
SUGARED BERRIES AFTER MAY	(g/100g)	5
MOULDLY BERRRIES	(g/100g)	2
STALKS (4-10MM)	(g/box)	0.5
STALKS (>10MM)	(g/box)	0.5
CAPSTEMS ATTACHED	(piece/100g)	4
EMBEDDED STEMS	(piece/box)	1
FOREIGN MATERIALS	(piece/box)	0
STONE	(piece/ton)	0

QUALITY	PROCESS TYPE	ABBREVATIONS
STANDARD	W-MC-LS-LS-HP-XR-MD	W: Washed MC: Machine Cleaned LS: Laser Scanned HP: Hand Picked XR: X-rayed MD: Metal Detected

CHEMICAL PROPERTIES	MIN	MAX
HUMIDITY (%)	13.5	15
SUNFLOWER OIL (%) GMO FREE	0.3	0.5
OCHRATOXIN A*	-	8 ppb
Pesticide residues: (Bromopropylate, Chlorpyrifos, Cypermethrin, Parathion-methyl, Flufenoxuron)	** Max Residue Levels according to EU Legislation or Codex as applicable	
“Heavy metals: (Lead, Cadmium, Arsenic, Zinc, Mercury)”	** Max Residue Levels according to EU Legislation or Codex as applicable	

GMO FREE
AFLOTOXIN B1 ≤ 2 ppb
Aflotoxin (B1, B2, G1, G2) ≤ 4 ppb ≤ 4 ppb

MICROBIOLOGICAL PROPERTIES	
Total viable count	50.000 cfu / gr
Mould	500 cfu / gr
Yeast	500 cfu / gr
Coliform	Not found / 0.1 gr
Salmonella	Not found / 25 gr
E. coli	Not found / 1 gr
Listeria Monocytogenes	0 cfu / gr
Alive insects	Not found

** Pesticide residues
(MRL's according to EU REGULATION (EC) 396 / 2005
Bromopropylate: 0.010 mg / kg
Chlorpyrifos: 0.010 mg / kg
Cypermethrin: 0.010 mg / kg
Parathion-methyl: 0.010 mg / kg
Flufenoxuron: 0.010 mg / kg

***Heavy Metals: (According to EU Regulation no: 2023 / 915)

Raw material used: The sultanas/raisins produced in NNP Raisins is done from raw material which is well grown, sun dried, windrowed and stored by the farmers prior to delivery to NNP Raisins
Color: From light brown to dark brown Odor: Characteristic of raisins Taste: Sweet, good, characteristic and fruity, free from of flavors, slightly caramelized. Genetically modified organisms: No genetically modified organisms are permitted Allergens: As described in EU Regulation no:1169/2011 Fumigation: Fumigation immediately after the containerization with magnesium phosphide.
Packaging: 12.5 kg standard carton box or telescopic carton box with a food-grade PE bag
Shelf life: 12 months from the date of production, under recommended storage conditions t = +5°C – +20°C, Humidity ≤ 70%
Traceability: As described in EU regulation No:178/2002

PREPARED BY:	APPROVED BY:
QUALITY ASSURANCE DEPARTMENT	DIRECTOR: X. M. URAKOV
DATE: 04 September 2026	DATE: 04 September 2026