





Materie Prime per Industrie Dolciarie

Lungotorrente Secca 3D - 16163 Genova Tel 010.7262077 - Fax 010.711568 Web: www.tavi.it - E-mail: tavi@tavi.it

Rev. 00

del 20.04.2016

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Cod. 09139/A

SCHEDA TECNICA UVA SULTANINA AUSTRALIANA **PREMIUM 6 CORONE**

PRODUCT SPECIFICATION

AUSTRALIAN SULTANA, 2016 VINTAGE (EXPORT)

Product Code: 103002

PRODUCT INFORMATION

Product Name: Australia Sultana, 2016 Vintage - Export

Country of Origin: Australia (100%)

Product Description: Australian dried premium Sultanas coated with GMO

free, Sunflower Oil

Intended end use: Intended for industrial use, suitable for further

processing

Suitable/unsuitable for which groups Young (under 5 years): Suitable from two years and upwards

Suitable Suitable Suitable

Those with immune deficiency: Coeliac: Suitable

Diabetics: UNSUITABLE - High sugar content

Normal Population: Suitable

COMPOSITION

Elderly (over 65 years):

Pregnant Women:

Ingredients: Australian Sultana Seedless Grapes (99.5%),

Sunflower Oil (0.5%)







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WEIGHT

Net Weight: 14.00kg

PACKAGING INFORMATION

Inner packing: HDPE Blue Carton Liner

Outer packing: Cardboard Carton

Pallet: Wooden Pallet – Australian Standard or Slip Sheet for export

LABELLING – Carton Coding

Product variety:IncludedProduct grade:IncludedCountry of origin:IncludedNet weight:Included

Note: Printed versions are uncontrolled and the onus is on the user to ensure they are using the most up to date version of this document

Packer name and number:IncludedPacking date, time and batch detail:IncludedBest Before Date:Included







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ORGANOLEPTIC PROPERTIES

Flavour: Sweet flavour, characteristic of sultanas, absent of extraneous

tastes

Odour: No off or extraneous odours

Colour: Reasonably uniform light amber colour (10% max. dark

coloured berries)

PHYSICAL PROPERTIES

Appearance: Berries are free flowing of each other and visually lightly oiled

Size: Average Berry Count of 180-230 berries/100g

QUALITY PROPERTIES

Defects	Target	Maximum
Pieces of stalk per 12.5kg of fruit		
total pieces >14mm long:	<1	1
total pieces of stalk:	<4	4
Foreign Objects (stones, glass, rubber, plastic, metal other foreign bodies)	Nil	Nil
Pieces of foreign dried grape varieties per 500g:	<20	20
Pieces of foreign vine material and other natural extraneous matter (%)	<1%	1%
Capstems >3mm (%):	<1%	1.5%
Dark berries (%):	<10%	10%
Immature berries (%):	<1%	1%
Damaged berries (%):	<1%	1%
Speared Berries (%):	<1%	1%
Berries that have adhering leaf exceeding 12.5% of the surface area of each berry, (%):	<1%	1%
Berries that have mould exceeding 12.5% of the surface area of each berry, (%):	<1%	1%







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CHEMICAL PROPERTIES

Moisture: ≤18.5%

Ochratoxin: as requested

MICROBIOLOGICAL PROPERTIES

Target Organism	Max. limit
Total aerobic count (cfu/g)	<50 000 cfu/g
Coliforms (cfu/g)	<100 cfu/g
E.coli (cfu/g)	<10 cfu/g
Mould (cfu/g)	<10 000 cfu/g
Yeast (cfu/g)	<10 000 cfu/g
Salmonella /25g	Not detected

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STORAGE CONDITIONS

Storage Conditions Store in a well ventilated, cool, dry place away from direct

sunlight and free from infestation, odours and extremes of temperature and humidity. Product stored under

recommended conditions at 8-14°C shall have a shelf life of up

to 18 months

Distribution Requirements Product can be distributed by sea container or road transport

at ambient temperature

Shelf Life 18 months in original unopened carton under recommended

storage conditions.

ALLERGENS

The product and any ingredients are free from any known allergens Mod.040 rev.2 del 08/01/08





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SCHEDA TECNICA UVA SULTANINA AUSTRALIANA **PREMIUM 6 CORONE**

GMO STATUS

This fruit is not genetically modified, nor does it contain any genetically modified material.

KOSHER STATUS

Certified Kosher by Kosher Australia Pty Ltd

CONTAMINANTS

Pesticide residues

Complies with regulations within Australian and the legal aspects / regulations of the final country in which the raw material will be consumed (as dispatched)

NUTRITIONAL INFORMATION

TYPICAL VALUES	per 100g
Energy	1282kJ
Protein	2.5g
Fat (tot)	<1g
Fat (sat)	<1g
Carbohydrate	69.9g
Total Sugars	67.6g
Sodium	9mg
Dietary Fibre	4.1g

This product complies with Australian New Zealand Food Standards Code

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