

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

|                          |   |
|--------------------------|---|
| <b>Product</b>           | <b>Currants</b>   |
| <b>Code</b>              | <b>18140</b>  |
| <b>Certificate</b>       | <b>DIO</b>  |
| <b>Country of origin</b> | <b>Greece</b>   |
| <b>Last update</b>       | <b>30 November 2009</b>                                   |
| <b>Issue Date</b>        | <b>30 November 2009</b>                                   |
| <b>This product is</b>   | <b>Organic and not genetically modified or irradiated</b> |

|                    |   |
|--------------------|---|
| <b>Production</b>  |   |
| <b>Ingredients</b> | <b>Organic Currants</b>   |
| <b>Additives</b>   | <b>No additives</b>   |
| <b>Process</b>     | <p>After Harvest the berries are sun-dried, after which the currants are brought to the factory. Here the product will be cleaned by under going the following cleaning steps:</p> <p>Product is led through magnets, to remove metal. Then the product is sieved, 4 different sieving steps to remove large berries and stalks, then light pieces are removed by meaning of aspiration, then the currants are washed, during this process, stones sinks and are removed. The product goes then to the Flotation tanks, to remove olive seeds. After which the water is removed by meaning of Water separation, Then the berries are De-stemmed, to remove stems. After which they are again sieved, by meaning of aspirators, to remove remaining stalks.</p> <p>Laser scanned, to remove foreign matter and decoloured berries. X-ray sorted, to remove high density foreign matter, hand picked, led through magnets for removing metal. Led through Metal detectors(vertical), filled into boxes, weighed, and again led through Metal detectors (horizontal), after this the ready product will be CO2 pressured after which the product is stored in the warehouse.</p> |

|                             |  |
|-----------------------------|--|
| <b>Sensorial properties</b> |  |
| <b>Smell</b>                | <b>Good Fruity</b>   |
| <b>Colour</b>               | <b>Dark blue, black</b>  |
| <b>Taste</b>                | <b>Sweet, Typical of currants</b>  |
| <b>Appearance</b>           | <b>Good soft, fleshy currants, free flowing 650-950 berries/100 gram</b> |

|                                 |   |                      |          |
|---------------------------------|---|----------------------|----------|
| <b>Packing</b>                  |   |                      |          |
| <b>Net content</b>              | <b>14 kg</b>                                  |                      |          |
| <b>Kind of packing</b>          | <b>Carton box with blue plastic inner bag</b> |                      |          |
| <b>Packing size (L x W x H)</b> | <b>39 x 29 x 21</b>                           |                      |          |
| <b>Packing/layer</b>            | <b>10</b>                                     | <b>Layers/pallet</b> | <b>7</b> |

|                           |                                   |
|---------------------------|-----------------------------------|
| <b>Shelf life</b>         |                                   |
| <b>Storage conditions</b> | <b>Cool and dry</b>               |
| <b>Maximum shelf life</b> | <b>12 months after production</b> |

|  |  |  |
|--|--|--|
| <b>Nutritional values (per 100 gram)</b> |  | <b>(from supplier)</b>   |
| <b>Energy</b>                            | <b>1340 KJ<br/>320 Kcal</b>  |  |
| <b>Protein (g)</b>                       | <b>2,5</b>   |  |
| <b>Fat (g)</b>                           | <b>0,4</b>   | <b>Saturated: &lt; 0,4<br/>Mono-unsaturated: &lt; 0,1<br/>Poly-unsaturated: &lt; 0,1</b> |
| <b>Carbohydrates (g)</b>                 | <b>75</b>  | <b>Mono saccharides: 69<br/>Di- saccharides: 5<br/>Poly-saccharides: &lt; 1</b>          |
| <b>Dietary fibre (g)</b>                 | <b>6,7</b>   |  |
| <b>Moisture (g)</b>                      | <b>13 - 17</b>   |  |
| <b>Mineral (mg)</b>                      | <b>Calcium (Ca): 10<br/>Iron (Fe): 4<br/>Potassium(K): 700</b>     | <b>Sodium (Na): 2.5<br/>Phosphor (P): 180<br/>Magnesium (Mg): 30</b>                     |
| <b>Vitamins (mg)</b>                     | <b>Vitamin A: IU/ RE<br/>Vitamin B1: 0,07<br/>Vitamin B2: 0,03</b> | <b>Niacin:<br/>Vitamin B6:<br/>Vitamin C:</b>  |

| <b>Analytical properties</b> |                                       |
|------------------------------|---------------------------------------|
| <b>Ash (%)</b>               | <b>1.7 %</b>                          |
| <b>Count</b>                 | <b>650-950 berries/100 g</b>          |
| <b>Pip Count</b>             | <b>&lt; 30 %</b>                      |
| <b>Red Berries</b>           | <b>&lt; 5 %</b>                       |
| <b>Damaged Berries</b>       | <b>&lt; 5 %</b>                       |
| <b>Sugared berries</b>       | <b>&lt; 20 (% of damaged berries)</b> |
| <b>Shrivels</b>              | <b>&lt; 1%</b>                        |
| <b>Berries with capstems</b> | <b>&lt; 20 berries / 100 gram</b>     |
| <b>Stalks &gt; 10 mm</b>     | <b>Max 1/1000 kg</b>                  |
| <b>Stalks &lt; 10 mm</b>     | <b>Max 10/1000 kg</b>                 |
| <b>Stones</b>                | <b>Max 1/1000 kg</b>                  |
| <b>Olive seeds</b>           | <b>Max 7/1000 kg</b>                  |
| <b>Other fruit seeds</b>     | <b>Max 3/1000 kg</b>                  |
| <b>Foreign matter</b>        | <b>Max 3/1000 kg</b>                  |

| <b>Microbiological Properties</b> |                           |
|-----------------------------------|---------------------------|
| <b>Total Plate Count (cfu/g)</b>  | <b>&lt; 10.000</b>        |
| <b>Yeast &amp; Moulds (cfu/g)</b> | <b>&lt; 5.000</b>         |
| <b>Coliforms (cfu/g)</b>          | <b>&lt; 100</b>           |
| <b>E. Coli(cfu/g)</b>             | <b>&lt; 10</b>            |
| <b>Enterobacteriaceae (cfu/g)</b> | <b>&lt; 10</b>            |
| <b>Salmonella</b>                 | <b>Absent per 25 gram</b> |
| <b>Aflatoxine B1+B2+G1+G2</b>     | <b>&lt; 4 ppb</b>         |
| <b>Ochratoxine A</b>              | <b>&lt; 10 ppb</b>        |

| Allergy list                |   | ( + = present, - = absent and ? = unknown)                             |   |
|-----------------------------|---|--|---|
| Cow's milk protein          | - | Nut-oil  | - |
| Lactose or milk sugar       | - | Peanuts/groundnuts (-derivatives)                                      | - |
| (Chicken) egg               | - | Peanutoil  | - |
| Soya protein (-derivatives) | - | Sesame   | - |
| Soya oil                    | - | Sesame-oil   | - |
| Gluten                      | - | Glutamate (added E620-E625)  | - |
| Wheat                       | - | Sulfite (E220-E228)  | - |
| Rye                         | - | Benzoic acid/Parabens (E210-E213)                                      | - |
| Beef (-derivatives)         | - | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 | - |
| Pork (-derivatives)         | - | Tartrazine (E102)  | - |
| Chicken (-derivatives)      | - | Cinnamon   | - |
| Fish                        | - | Vanillin   | - |
| Shell-fish                  | - | Coriander  | - |
| Corn /Maize (-derivatives)  | - | Celery   | - |
| Cocoa                       | - | Umbelliferae   | - |
| Yeast                       | - | Carrot   | - |
| Pulses                      | - | Lupine   | - |
| Nuts (-derivates)           | - | Mustard  | - |

| Acceptable for:   |                             |
|-------------------|-----------------------------|
| Vegetarians       | Yes                         |
| Vegans            | Yes                         |
| Lacto-vegetarians | Yes                         |
| Kosher-certified  | No, must be special ordered |
| Halal-certified   | No, must be special ordered |
| NOP-certified     | No                          |