**HARVESTIA FOOD EXPORTS PRIVATE LIMITED**
sales@harvestiagroup.com | harvestiagroup.com

| Document | Product Specification |
|---|---|
| Version | 01 |
| Date of issue | 21 November 2026 |

PRODUCT SPECIFICATION

# Raisins

| | | | |
|---|---|---|---|
| **Product** | Raisins | **Spec. No.** | HG/RAI/001 |
| **Botanical name** | *Vitis vinifera* | **Origin** | India |
| **Treatment** | Washed, sorted, graded and oiled | | |

| PHYSICAL | Min | Max | Target | Unit | Test method |
|---|---|---|---|---|---|
| Type | - | - | Green / golden / black as ordered | - | - |
| Stems / capstems | - | 1 per 500 g | - | - | Visual |
| Foreign matter | - | Absent | - | - | Visual |
| Color | - | - | Uniform, as per type | - | - |
| **CHEMICAL** | **Min** | **Max** | **Target** | **Unit** | **Test method** |
| Moisture | 14.0 | 18.0 | - | % w/w | Oven drying |
| Sulphur dioxide | - | GB limit (golden only, declared) | - | mg/kg | Monier Williams |
| **MICROBIOLOGICAL** | **Min** | **Max** | **Target** | **Unit** | **Test method** |
| TPC | - | 10,000 | - | cfu/g | ISO 4833-1 |
| Yeast & Mold | - | 1,000 | - | cfu/g | ISO 21527 |
| Coliforms | - | 10 | - | cfu/g | ISO 4832 |
| E.coli | - | Negative | - | /g | ISO 16649-2 |
| Salmonella | - | Negative | - | /25g | ISO 6579-1 |
| **CONTAMINANTS (PERIODICAL)** | **Min** | **Max** | **Target** | **Unit** | **Test method** |
| Aflatoxin B1 | - | 2.0 | - | µg/kg | HPLC (AOAC or Equivalent) |
| Total Aflatoxin (B1, B2, G1, G2) | - | 4.0 | - | µg/kg | HPLC (AOAC or Equivalent) |
| Ochratoxin A | - | 10.0 | - | µg/kg | HPLC (AOAC or Equivalent) |
| Pesticide residues | - | - | Comply with GB MRLs | - | LC-MS/MS, GC-MS/MS |

**PACKING**

1. 10 kg / 12.5 kg cartons with food grade PE liner
2. Container load: Confirm on request

**FOOD SAFETY**

1. Every lot is supplied with a certificate of analysis against this specification.
2. The product is not treated with ethylene oxide.
3. The product is free from GMO and purposeful irradiation.
4. Golden raisins contain sulphites (above 10 mg/kg), which must be declared.

**STORAGE AND SHELF LIFE**

1. Store in a cool, dry place at ambient temperature, away from direct sunlight and strong odours.
2. Best before: 12 months from date of production in original unopened packing.

Abbreviations: w/w weight/weight, cfu colony forming units, MRL maximum residue level, ML maximum level, SHU Scoville heat units

Electronic copy, valid without signature