



DFV SpA

QUALITY SPECIFICATION SHEET

GENERAL DESCRIPTION :

NAME OF THE SUPPLIER : DFV SpA

ADDRESS : NAPOLEON N° 3200 - OFIC. 407 - LAS CONDES - SANTIAGO - CHILE

PRODUCT : SEEDLESS GRAPES, SUN DRIED, DESTEMMED, CLEANED, LASER X RAY
AND OILED.

VARIETY : BLACK SEEDLESS RAISINS NORMAL MOISTURE

SIZE : JUMBO 12mm UP (mm = Milimeters)

BERRY COUNT PER 100 GR : 80 - 90 (+/-)

BRAND : DFV SpA

COUNTRY OF ORIGIN : CHILE

INGREDIENTS : Raisins and Vegetable Oil non GMO (Borges brand)



DFV SpA

QUALITY SPECS : USDA ESTANDAR NORM

Quality (unit)	USDA GRADE B
	CAPSTEMS AND STEM GRADE "A"
Stem (1)	1
Cap Stem (2)	15
Development (% p/p) (3)	
Well Matured	> 80%
Underdevelopment / Sub Estándar	1,0
Damaged or Defects (% p/p) (4)	
Damage	3%
Mold	3%
Foreing Materials such as glass, plastic.	0%
Insect damages	0
TOTAL DAMAGES OR DEFECTS %	6
SUGARED (%)	10
Other defect not mention before	3%
Stones > 2,3 mm	No Tolerance
Metal > 2 mm	No Tolerance
Uneven Size	15%

(1) Units in 1 Lb or 96 oz or 2.724 gr.

(2) Units in 1 Lb or 10 oz Or 454 gr.

(3) Mature in 100 gr.

(4) Damage in 226 gr.

PHYSICAL AND OTHER STANDARS

MOISTURE	16 to 17,5 %
FLAVOUR	Characteristic fruity, sweet, no fermentation or abnormal flavours
TEXTURE	Solft to firm, not unduly hard
ODOUR	Characteristic fruity, no fermantation or abnormal odours
FOREIGN MATTER	Nil
INFESTATION	Nil



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CHEMICAL SPECIFICATIONS

SUGARS (Added)	Nil
COLOURING (Added)	Nil
FLAVOURING (Added)	Nil
HUMECTANTS	Nil
TRIETHANOLAMINE	Nil
MINERAL OIL	Nil
VEGETABLE OIL	0,5 to 1 %
PERIOXIDE VALUE OF OIL	0,5 meq/kg maximun
SULPHUR DIOXIDE	Nil
ADDITIVES (OTHER)	Nil
RANCIDITY	Nil
FRUIT FUMIGATED	Yes PHOSFINA
FUMIGANT USE IN FRUIT	PHOSFINA

Heavy Metals	PB	Cd	Cu	As	Hg
(Results based in 3 Labs analysis)	< 0,1 (mg/kg)	< 0,04 (mg/kg)	2,1 (mg/kg)	< 0,001 (mg/kg)	< 0,01 (mg/kg)

PESTICIDE RESIDUES	No pesticides detected in laboratory analisys Analisys inform from laboratory can be provided
GM STATUS	GM FREE



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SHEL LIFE

BEST BEFORE	12 months from date of production if stored in optimun conditions : Raisins stored for more than 12 months may become sugarised
STORED CONDITIONS	Cool, Dry environment, free from strong odours, temperature 10° C, relative humidity 50-60%.

PACKING & WEIGHTS

PACKED IN	Carton Box, poly bag inside
WEIGHT IN PACK	10 Kg net or 30 Lb net.
BATCH CODE IN PACK	Yes, 4 digit code number
PACKS per FCL 20"	2.000 boxes of 10 kgs net each or 1.500 boxes or 30 LB net each.

MICROBIOLOGICAL ANALYSYS

OCHRATOXIN A	Less than 10 mcg/kg (ppb)
AFLATOXIN	Less than 4 mcg/kg (ppb)
RAM	From <10 to 25 ufc/gr
STAPHYLOCOCCUS AUREUS	<10 ufc/gr
SALMONELLA IN 25 Gr	Absence
TOTAL COLIFORM	<3 NMP/gr
FAECAL COLIFORM	<3 NP/gr
ESCHERICHIA COLI	<3 to 10 NMP/gr
YEAST	<10 ufc/gr
MOULDS	From <10 to 20 ofc/gr
FAECAL ESTREPTOCOCCUS	<10 ufc/gr



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NUTRITIONAL FACT

PARAMETERS	VALUE	UNIT
PROTEIN (NX6,25)	2,8	%
ASHES	2,0	%
FAT	<0,5	%
FIBER	1,5	%
ENN	77,3	%
SODIUM	45,5	MG/100g
KCAL/G	320	Kcal/g

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