



# DFV SpA

## QUALITY SPECIFICATION SHEET

### GENERAL DESCRIPTION :

**NAME OF THE SUPPLIER :** DFV SpA

**ADDRESS :** NAPOLEON Nº 3200 - OFIC. 407 - LAS CONDES - SANTIAGO - CHILE

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

**VARIETY :** THOMPSON SEEDLESS RAISINS NORMAL MOISTURE

**SIZE :** JUMBO 12mm UP ( mm = Milimeters )

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

**BRAND :** DFV SpA

**COUNTRY OF ORIGIN :** CHILE

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



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## QUALITY SPECS : USDA ESTANDAR NORM

Quality ( unit )	USDA GRADE B
	CAPSTEMS AND STEM GRADE "A"
Stem (1)	1
Cap Stem (2)	15
<b>Development ( % p/p ) (3)</b>	
Well Matured	> 80%
Underdevelopment / Sub Estándar	1,0
<b>Damaged or Defects ( % p/p ) (4)</b>	
Damage	3%
Mold	3%
Foreing Materials such as glass, plastic.	0%
Insect damages	0
<b>TOTAL DAMAGES OR DEFECTS %</b>	<b>6</b>
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

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

<b>Heavy Metals</b>	<b>PB</b>	<b>Cd</b>	<b>Cu</b>	<b>As</b>	<b>Hg</b>
( 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 )

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



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## SHEL LIFE

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

## PACKING & WEIGHTS

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

## MICROBIOLOGICAL ANALYSYS

<b>OCHRATOXIN A</b>	Less than 10 mcg/kg (ppb)
<b>AFLATOXIN</b>	Less than 4 mcg/kg ( ppb)
<b>RAM</b>	From <10 to 25 ufc/gr
<b>STAPHYLOCOCCUS AUREUS</b>	<10 ufc/gr
<b>SALMONELLA IN 25 Gr</b>	Absence
<b>TOTAL COLIFORM</b>	<3 NMP/gr
<b>FAECAL COLIFORM</b>	<3 NP/gr
<b>ESCHERICHIA COLI</b>	<3 to 10 NMP/gr
<b>YEAST</b>	<10 ufc/gr
<b>MOULDS</b>	From <10 to 20 ofc/gr
<b>FAECAL ESTREPTOCOCCUS</b>	<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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Napoleon 3200 Of. 407 Las Condes, RM, Santiago, CHILE 7550000

Tel.: +562 224 28 904 eMail: info@dfv.cl