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LION NATURAL SEEDLESS RAISINS SPECIFICATION SHEET

GENERAL SPECIFICATIONS

Lion Natural Seedless Raisins are 100% natural product derived from highest quality California Seedless Grapes employing the most advanced quality and food safety methods available. The raisins will conform to all specifications for purity, identity, and foreign and extraneous matter as prescribed by FDA regulations and USDA requirements as can be achieved by Good Manufacturing Practices (title 21 CFR 110) per Lion Raisins' sampling and inspection procedures as follows.

SENSORY CHARACTERISTICS

Shall be dark brown, typical of raisins, meaty and firm with flavor typical of raisins and not off or fermented.

MOISTURE

Typically packaged raisins shall contain 15% to 18% of moisture, AOAC 15th Edition, 1990, 972.20

PHYSICAL CHARACTERISTICS

Cap Stems*	8 per lb. - Lion's typical (15 per lb. USDA grade A standard)
Stems**	1 per 120 lb.-Lion's typical (1 per 6 lb. USDA grade A standard)
Damaged	USDA grade B or better
Mold	USDA grade B or better

BERRY SIZE

Jumbo 600 +/- 200, Select: 1,100 +/- 200, Midget 1,700 +/- 300, Mini Midget 2000 +/- 200, Zante-Style Mini Midgets 2250 +/- 250 per pound

*Berry count may vary from crop year to crop year

PESTICIDE RESIDUE

Within tolerances established by United States EPA

FOREIGN MATERIALS

Raisins shall be free of foreign materials as defined by USDA

VEGETABLE OIL COATING

0.25 - 1% of high grade, Kosher, GMO-free, Trans-Fat Free vegetable oil to be applied upon customer's request for free flowing purposes only. Not typically used in retail packaging production.

STORAGE CONDITIONS

Optimum storage conditions should be 50 degrees Fahrenheit (10 degrees Celsius) with 50 – 60% humidity. Optimum storage conditions will facilitate recommended shelf life of 12 months.

PACKAGING

Corrugated fiber cases with blue polyethylene liner, tightly sealed. All packaging materials will conform to the regulations for food contact products.

MICROBIOLOGICAL REQUIREMENTS (Analysis represents average sampling)

	Target	Maximum
• Aerobic plate count	<10,000/g	100,000/g
• <i>E.coli</i>	<3/g MPN	<3/g MPN
• Coliform	≤10/g	≤10/g
• <i>Staphylococcus</i>	≤10/g	≤10/g
• <i>Salmonella</i>	Negative	Negative
• Yeast	≤500/g	5,000/g
• Mold***	≤2,000/g	10,000/g

* per USDA definition of cap stem

**portion of branch >2 cm in length and >3 mm in diameter

***May vary crop year to crop year