

 NNP Raisins	FINISHED PRODUCT SPECIFICATION	Doc. Name: NNP-FPS-02 Publication Date: 04.09.2025 Revision Date: 04.09.2026 Version: 2 Page 1 of 2
--	---------------------------------------	--

PRODUCT NAME – SULTANA TYPE 9 RAISINS
CALIBRATED (6+12)
BERRY COUNT (100g) – 260-280

PHYSICAL PROPERTIES		STANDARD QUALITY
DAMAGED BERRIES	(g/100g)	0.5-0.8
UNDEVELOPED BERRIES	(g/100g)	0.5
SUGARED BERRIES BEFORE MAY	(g/100g)	2
SUGARED BERRIES AFTER MAY	(g/100g)	5
MOULDLY BERRIES	(g/100g)	2
STALKS (4-10MM)	(g/box)	0.5
STALKS (>10MM)	(g/box)	0.5
CAPSTEMS ATTACHED	(piece/100g)	4
EMBEDDED STEMS	(piece/box)	1
FOREIGN MATERIALS	(piece/box)	0
STONE	(piece/ton)	0

QUALITY	PROCESS TYPE	ABBREVIATIONS
STANDARD	W-MC-LS-LS-XR-MD	W: Washed MC: Machine Cleaned LS: Laser Scanned XR: X-rayed MD: Metal Detected

CHEMICAL PROPERTIES	MIN	MAX
HUMIDITY (%)	13.5	14.5
SUNFLOWER OIL (%) GMO FREE	0.3	0.5
OCHRATOXIN A*	-	8 ppb
Pesticide residues: (Bromopropylate, Chlorpyrifos, Cypermethrin, Parathion-methyl, Flufenoxuron)	** Max Residue Levels according to EU Legislation or Codex as applicable	
“Heavy metals: (Lead, Cadmium, Arsenic, Zinc, Mercury)”	** Max Residue Levels according to EU Legislation or Codex as applicable	

GMO FREE

AFLATOXIN B1 ≤ 2 ppb

Aflatoxin (B1, B2, G1, G2) ≤ 4 ppb ≤ 4 ppb

MICROBIOLOGICAL PROPERTIES	
Total viable count	50.000 cfu / gr
Mould	500 cfu / gr
Yeast	500 cfu / gr
Coliform	Not found / 0.1 gr
Salmonella	Not found / 25 gr
E. coli	Not found / 1 gr
Listeria Monocytogenes	0 cfu / gr
Alive insects	Not found

**** Pesticide residues**

(MRL's according to EU REGULATION (EC) 396 / 2005)

Bromopropylate: 0.010 mg / kg

Chlorpyrifos: 0.010 mg / kg

Cypermethrin: 0.010 mg / kg

Parathion-methyl: 0.010 mg / kg

Flufenoxuron: 0.010 mg / kg

*****Heavy Metals: (According to EU Regulation no: 2023 / 915)**

Raw material used: The sultanas/raisins produced in NNP Raisins is done from raw material which is well grown, sun dried, windrowed and stored by the farmers prior to delivery to NNP Raisins

Color: From light brown to dark brown

Odor: Characteristic of raisins

Taste: Sweet, good, characteristic and fruity, free from of flavors, slightly caramelized and sweet.

Genetically modified organisms: No genetically modified organisms are permitted

Allergens: As described in EU Regulation no:1169/2011

Fumigation: Fumigation immediately after the containerization with Protoxin

Packaging: 12,5 kg Standard carton box or Telescopic carton box

Traceability: As described in EU regulation No:178/2002

QUALITY and MONITORING DEPARTMENT	NNP RAISINS (NNP GROUP)
DIRECTOR:	
DATE: 04 September 2025	

