

PRODUCT INFORMATION

See also www.organic.nl

Product	Currants (Protected Designation of Origin)
Code	18140
Certificate	DIO
Country of origin	Greece
Last update	27-6-2016
Issue Date	27-6-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic Currants, <i>Vitis vinifera</i>
Additives	No additives
Process	Sun-drying, sieving, light piece removal, washing, destemming, laser scanning, hand picking, metal detection.

Sensorial properties	
Smell	Good Fruity
Colour	Black, deep purple
Taste	Sweet, typical of currants
Appearance	Good soft, fleshy currants, free flowing 650-950 berries/100 gram

Packing			
Net content	12.5 kg		
Kind of packing	Carton box with blue plastic inner bag		
Packing size (L x W x H)	39 x 29 x 21		
Packing/layer	10	Layers/pallet	7

Shelf life	
Storage conditions	Cool (<15 °C) and dry. After opening <10 °C.
Maximum shelf life	12 months after production

Nutritional values (per 100 gram)		(from NEVO Database)
Energy	1356 KJ 320 kCal	
Protein (g)	2.9	
Fat (g)	0,0	Saturated: 0,0 Mono-unsaturated: 0,0 Poly-unsaturated: 0,0
Carbohydrates (g)	73	Sugars: 72 Poly-saccharides:
Dietary fibre (g)	6.8	
Moisture (g)	15 (+/- 1.5)	
Mineral (mg)	Calcium (Ca): Iron (Fe): Potassium(K):	Sodium (Na): 7.0 Phosphor (P): Magnesium (Mg):

Analytical properties	
Ash (%)	1.7 %
Count	650-950 berries/100 g
Pip Count	< 30/100g
Red Berries	< 5 %
Damaged Berries	< 5
Sugared berries	< 20 (number of damaged berries)
Shrivels	< 1%
Berries with capstems	< 20 berries / 100 gram
Stalks > 10 mm	Max 1/1000 kg
Stalks < 10 mm	Max 10/1000 kg
Stones	Max 1/1000 kg
Olive seeds	Max 7/1000 kg
Other fruit seeds	Max 3/1000 kg
Foreign matter	Max 3/1000 kg

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast & Moulds (cfu/g)	< 5.000
Coliforms (cfu/g)	< 100
E. Coli(cfu/g)	< 10
Salmonella	Absent per 25 gram

Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010
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Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)		
Cow's milk protein	-	Peanuts/groundnuts (-derivatives) -
Lactose or milk sugar	-	Peanutoil -
(Chicken) egg	-	Sesame -
Soya protein (-derivatives)	-	Sesame-oil -
Soya oil	-	Glutamate (added E620-E625) -
Gluten	-	Sulfite (E220-E228) -
Wheat	-	Benzoic acid/Parabens (E210-E213) -
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 -
Beef (-derivatives)	-	Tartrazine (E102) -
Pork (-derivatives)	-	Cinnamon -
Chicken (-derivatives)	-	Vanillin -
Fish	-	Coriander -
Shell-fish	-	Celery -
Corn /Maize (-derivatives)	-	Umbelliferae -
Cocoa	-	Carrot -
Yeast	-	Lupine -
Pulses	-	Mustard -
Nuts (-derivates)	-	Mollusc (- derivates) -
Nut-oil	-	

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecososial-certified	No