

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

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

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

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

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

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool (&lt;15 °C) and dry. After opening &lt;10 °C.</b>
<b>Maximum shelf life</b>	<b>12 months after production</b>

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)	< 500.000
Yeast & Moulds (cfu/g)	< 50.000
Coliforms (cfu/g)	< 100
E. Coli(cfu/g)	< 10
Salmonella	Absent per 25 gram

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

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>No</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>
<b>Ecososial-certified</b>	<b>No</b>