FRUTEX AUSTRALIA QUALITY INGREDIENTS TO THE FOOD INDUSTRY Frutex Australia Pty Ltd | www.frutex.com.au | ph (612) 95026500 | fx (612) 95026511 ABN 35 050 854 034 | Locked Bag 5100 | 18 St Albans Rd | Kingsgrove NSW 2208 Australia	PRODUCT SPECIFICATION	Product Code:	**CURR110**
	CURRANTS AUSTRALIA	Issue No:	5
		Change Notice No:	4
		Date Issued:	14/09/2022

Product Identification	
Product Name	Currants Australlia
Country of Origin	Product of Australia.
Description	Dried currants coated with refined canola oil or equivalent, uniform, soft, free flowing fruit.
Ingredient List	Currants (>99.5%), Canola Oil (<0.5%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Currants Australlia contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	N/A
GMO statement	Currants Australlia is a non GM product.
Halal accreditation	Currants Australlia is Halal Certified.
Kosher accreditation	Currants Australlia is Kosher Certified.

Nutritional Information			
Nutrient		**Average quantity per 100g**	**Units**
Energy		1303	kJ
Protein		2.7	g
Fat	Total	LESS THAN 1	g
	Saturated	LESS THAN 1	g
Carbohydrate	Total	71.8	g
	Sugars	71.3	g
Dietary Fibre		3.6	g
Sodium		7	mg
Data from theoretical source (Information obtained from Supplier).			

Organoleptic Specification(s)	
Test / Parameter	**Specification**
Flavour	Characteristic, sweet, free from objectionable flavour
Odour	Characteristic, sweet, free from musty, mouldy, or objectionable odour
Colour	Bold, dark colour, <15% red berries
Texture	Uniform, soft

Physical Specification(s)		
Test / Parameter	**Specification**	**Units**
Stalk >14 mm long	≤ 4	pcs/12.5kg
Total Stalks	≤ 4	pcs/12.5kg

Other Fruit Varieties	≤ 20	pcs/12.5kg
Cap-stems >3mm	≤ 2	%
Immature Berries	≤ 2	%
Damaged Berries	≤ 2	%
Berry Count	800 - 1100	pcs/100g
Stones	1 /tonne; Target	Nil
Dark Berries	≤ 15	%

Microbiological Specification(s)		
Test / Parameter	**Specification**	**Units**
Total Plate Count	≤ 50 000	cfu/g
Yeast	≤ 10 000	cfu/g
Mould	≤ 10 000	cfu/g
Coliforms	≤ 100	cfu/g
E. Coli	≤ 10	cfu/g
Salmonella	Not Detected	/25g

Chemical Specification(s)		
Test / Parameter	**Specification**	**Units**
Moisture	≤ 18.5	%

Packaging description:	Product shall be packed into cardboard cartons with inner poly liner bags. No staples, wire closure or castrating rings to be used.
Traceability comments:	Lot No.
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	12.5kg
Storage and shelf life:	Before opening, the product should be stored at < 25°C. Additionally, dry, clean conditions, protected from heat or sunlight If stored as advised, the shelf life in original, unopened packaging should be 18 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Kavita Yadav	Signature:	Date: 14/09/2022
Authorised by: Sandy Tsoutsas	Signature:	Date: 14/09/2022