



Specification Sultanas South-Africa, unsulphured

Article:	Vitis vinifera – dried grapes
Article description	Sultanas, South-Africa, unsulphured
Origin	South-Africa
Productsubdivisions	South Africa has different varieties of sultanas, which are assorted according to size, colour and clarity. The dark sun dried sultanas Thompson Seedless, Orange River Sultanas, Golden, Flames and Crimpsons.
Sensoric Requirements:	
Appearance / Look	Thompson: dark, slightly brown Flames: dark Orange River: light brown to orange Crimpsons: reddish dull to shiny surface.
Odour / Smell	Inconspicuous, typical, fruity
Consistency	Normal
Taste	Typical, sweet
Physical microbiological Requirements:	
Living vermin	none
Mould	none
Impurities / foreign objects	max. 1 / carton
Chemical Requirements:	
Moisture	max. 17 %
Phostoxin	max. 0,05 mg / kg
Sulphur dioxide	max. 10 ppm
Vegetable oil	max. 0,5 %
Microbiological Requirements:	
Total plate count	max. 100.000 cfu/g
Coliforms bacteria	max. 1.000 cfu/g
E. Coli	max. 10 cfu/g
Salmonellae	negativ / 125 g
Yeast and Moulds	max. 10.000 cfu/g
Ochratoxin A	max. 10 ppb
Nutrition Facts per 100g:	
Calories	291 kcal. / 1.238 kJ
Fat	0,5 g
of which saturates	0,2 g

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mono-unsaturates	0,02 g
poly-unsaturates	0,2 g
Carbohydrates	68 g
Sugars	62 g
Fibre	5,2 g
Protein	2,5 g
Minerals	2,02 g
Calcium	80 mg
Sodium	21 mg
Vitamins	1,3 mg
Storage conditions	Cool and dry
Temperature	cool, 6 – 15 °Celsius, best 8 °Celsius
Air moisture	abt. 65 %
Specials	There is danger of hydrolisation (saccharification) for all sultanas. It occurs especially when the sultanas are packed too moist into the cartons, but also can be the result of long storage.
Shelf life	In original packing from delivery max. 12 months at good storing conditions.
Packaging	Cartons of 15 kg net. Content of cartons in polythene bags.
	The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011.
Foodlaw Requirements	According to the EU-law and German food law in the corresponding valid versions.
Allergen declaration	The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II none ingredients with allergenic substances.
Additives and preservatives	Vegetable oil
GMO-status	Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003.
Irradiation-status	Not treated with ionising rays.
Version	2.1 – 01/2017

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