



Dried Fruits - Colchagua - Chile

Golden Raisins

ESPECIFICATION SHEET

VARIETY	Thompson Seedless (Golden)
DRYING METHOD	Oven drying
CROPS AND FACTORY LOCATION	Colchagua Valley, Chile
SIZES	Jumbo (>12mm) Medium (9-12 mm)

NUTRITIONAL INFORMATION (EVERY 100 G)

CALORIES 299 (KCAL) TOTAL FAT

CHOLESTEROL O (MG)

PROTEINS 3.1 (g)

DIETARY FIBER 3.7 (G)

carbohydrates 79,2 (g)

BIOCHEMICAL CHARACTERISTICS*

SULPHUR DIOXIDE (SO2 PPM)	Max. 2000 ppm	
MOISTURE (%)	Max. 17	
OIL	Vegetable or without oil	
44.4		

^{*}May vary according to customer requirements

STORAGE*

GUARANTEED SHELF LIFE	12 months from production date
STORAGE CONDITIONS	7°C ±3° and 55% ±5% H°

^{*}May vary according to customer requirements

PACKAGING**

TYPE	CARTON BOX
Description	Carton box with polyethylene blue bag inside
Quantity	10 kg o 5 kg
Design	Goodvalley or customer design.
Packaging	

PRODUCTION TIMELINE

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC

Harvesting and tunnel drying

Processing and packaging

CERTIFICATIONS







^{**}May vary according to customer requirements