



DO-IT Food Ingredients BV
Hermesweg 7
3771 ND Barneveld
The Netherlands
www.doitorganic.com

Bank: Rabobank
Bank Account: 3431.22.596
IBAN:
NL82RABO0343122596
Swift-BIC: RABONL2U
VAT: NL 860149882B01

OrganicCert: NL-BIO-01
OrganicNr: Skal 108273
Telephone: +31 85 487 0487
Email: sales@organic.nl
CoC: 75119048

PRODUCT INFORMATION

See also www.doitorganic.nl

Product	Organic blue Thompson raisins
Code	18061
Country of agricultural origin	Argentina
Country of last processing	Argentina
Last update	01-07-2024
This product is	Organic and not genetically modified

Production	
Ingredients	Organic raisins (Blue Thompson variety)
Additives	Organic sunflower oil (0.3-0.5%)
Process	The organic grape is submitted to a sun-dried. Subsequently receives a mechanic treatment to remove stem, capstem and materials foreign to the product. Calibration by size. Prewashed and washed water by double cascade system, rinse, dried by centrifuged process and shining with vegetable oil (optional). Selected product by scan laser sortex and controlled with metal detector.

Sensorial properties	
Smell	Characteristic sweet and fruity
Colour	Brown to dark brown/ black
Taste	Product specific
Appearance	Characteristic

Packing	
Net content	10 kg
Kind of packing	Polyethylene bag in carton box
Pieces per pallet	80

Shelf life	
Storage conditions	Cool (<18 °C) and dry, away from the sun
Maximum shelf life	12 months after production



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Nutritional values (per 100 gram)		(from NEVO, code 33)
Energy	1378 kJ 325 kcal	
Protein (g)	3.1	
Fat (g)	0.5	Saturated: 0.1
Carbohydrates (g)	71,7	Sugar: 69
Dietary fibre (g)	3.7	
Salt (g)	0.06	

Analytical properties	
Moisture (%)	Max 19%
Foreign and earthy material (grit, sand, silt)	Appearance and edibility remains unaffected, < 0,01%
Loose stems (10 kg)	< 3
Capstems > 3 mm (100g)	Max 5
Undeveloped (% by weight)	Max 2%
Discoloured, mouldy (% by weight)	Max 4%
Damaged (% by weight)	Max 6%
Sugary (% by weight)	Max 5%

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast (cfu/g)	< 1.000
Moulds (cfu/g)	< 1.000
Coliform (cfu/g)	< 10
Salmonellae (cfu/25 g)	Absent
E. Coli (cfu/g)	Absent



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Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	-
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shell-fish	-	Beech nut	-
Mollusc	-	Butternut or pumpkin seed	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

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

Use	For breadmaking use and direct consumption no restriction. Once opened do not moisturize more than 20% may decrease his shelf life. For use in yoghurt/chocolate it's recommended to perform and additional microbiological analysis before use.
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