



Specification Sultanas Turkey, unsulphured

Article:	Vitis vinifera – dried grapes
Article description	Sultanas, Turkey, unsulphured
Origin	Turkey
Productsubdivisions	In Turkey the sultanas are assorted by three different methods: Size, colour and cleanliness of berries.
Sensoric Requirements:	
Appearance / Look	Depending on type dark to golden, 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 / unit
Chemical Requirements:	
Moisture	max. 13 - 16 %
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	291kcal. / 1.238 kJ
Fat	0,5 g
of which saturates	0,2 g
mono-unsaturates	0,02 g
poly-unsaturates	0,2 g
Carbohydrates	68 g
Sugars	62 g
Fibre	5,2 g

Michael Priestoph GmbH, Friedensallee 120, D-22763 Hamburg

Tel.: + 49 40 - 30 70 13 - 0 / Fax: + 49 40 - 30 70 13 – 760

Web: www.priestoph.de / eMail: info@priestoph.de

Geschäftsführer: Dipl.-Kfm Andreas Priestoph, Dipl.-Kfm Jochen Voecks – Handelsregister: Hamburg 94656



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 12,5 kg or 14 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

Michael Priestoph GmbH, Friedensallee 120, D-22763 Hamburg

Tel.: + 49 40 - 30 70 13 - 0 / Fax: + 49 40 - 30 70 13 – 760

Web: www.priestoph.de / eMail: info@priestoph.de

Geschäftsführer: Dipl.-Kfm Andreas Priestoph, Dipl.-Kfm Jochen Voecks – Handelsregister: Hamburg 94656