Red Raísíns, Crímson Seedless AAMK

Product Description

The Crimson Raisin is produced from the Crimson Seedless grape, which was developed in California, and released to the industry in 1989. The variety consists of red berries that are medium in size and cylindrical to oval in shape. The skin of the grape is medium in thickness and the flesh is firm to crisp. It has superior eating characteristics, with an excellent, sweet flavor. The grapes are known for their late-season harvest, which runs late into the fall.

Country of Origin

United States of America

Physical Properties

- Color: Color and characteristics shall be from an iridescent red and yellow to blush in color; reasonably uniform
- Flavor: Sweet, with no evidence of off flavors
- Size: Ranges from select to jumbo

Product shall be acceptably free of defects, according to USDA tolerances.

Preservative Properties/Ingredients

- Moisture Maximum: 18%
- Conventional: Sulfur dioxide added as a preservative and ranges from 1,500-3,000 ppm
- Non-Conventional: Sulfur dioxide added as a preservative and shall not exceed 1,000 ppm

Microbial specifications provided upon customer request.

Standard Packaging

Product shall be packed in new, clean and dry corrugated cartons with liners.

• Net Weight: 30 lbs. (13.6 kgs.)

Storage/Shelf Life

Crimson Raisins are best kept in cool, dry storage and should be consumed within 12 months for optimal quality. For a longer shelf life, store at 50° F or less.

Organic Status

Crimson Raisins are not an organic product.

Kosher Status

Crimson Raisins are Kosher Pareve Certified.

Gluten-Free Statement

Crimson Raisins, and the raw materials used in processing, do not contain gluten (wheat, barley, rye, or oats).

Genetically Modified Organisms (GMOs) Status

Crimson Raisins, and the raw materials used in their production, are not derived from and do not contain any genetically modified organisms (GMOs).





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Nutrient	Per 100 g
Water/Moisture	15.43 g
Calories	299 kcal
Protein	3.07 g
Fat (Total Lipid)	0.46 g
Carbohydrate	79.18 g
Total Dietary Fiber	3.7 g
Total Sugars	59.19 g
Minerals	
Calcium	50 mg
Iron	1.88 mg
Magnesium	32 mg
Phosphorus	101 mg
Potassium	749 mg
Sodium	11 mg
Zinc	0.22 mg
Vitamins	
Vitamin C	2.3 mg
Thiamin	0.106 mg
Riboflavin	0.125 mg
Niacin	0.766 mg
Vitamin B-6	0.174 mg
Folate, DFE	5 mcg
Vitamin B-12	0 mcg
Vitamin A, RAE	0 mcg
Vitamin A, IU	0 IU
Vitamin E	0.12 mg
Vitamin D (D2 + D3)	0 mcg
Vitamin D	0 IU
Vitamin K	3.5 mcg
Lipids	
Total Saturated Fat	$0.058\mathrm{g}$
Total Monounsaturated Fat	$0.051\mathrm{g}$
Total Polyunsaturated	0.037 g
Cholesterol	0 g
Total Trans Fat	0 mg
Amino Acids	
Other	
Caffeine	0 mg

Nutritio	n Fac	ts
Serving size	1/4 cup (4 ⁻	1.25g)
Amount Per Serving Calories	1	20
	% Da	ily Value*
Total Fat 0g		0%
Saturated Fat 0g		0%
Trans Fat 0g		
Polyunsaturated Fat	0g	
Monounsaturated Fa	it 0g	
Cholesterol 0mg		0%
Sodium 5mg		0%
Total Carbohydrate 33	Sg .	12%
Dietary Fiber 2g		5%
Total Sugars 24g		
Includes 0g Adde	d Sugars	0%
Protein 1g	-	3%
Vitamin D. Omes		00/
Vitamin D 0mcg		0%
Calcium 21mg		2%
Iron 0.78mg		4%
Potassium 309mg		6%
*The % Daily Value (DV) tells y serving of food contributes to a day is used for general nutritio	a daily diet. 2,000 cal	

Source: USDA National Nutrient Database for Standard Reference Release 28, Slightly Revised May 2016