

Australian Currants			
Product Description	Carina Currants are dried seedless grapes (Vitis Vinifera). Dried fruit is harvested, graded, mechanically sorted and cleaned. The fruit is then washed and passed through a laser sorter before packing. Once packed the Final product is passed through a metal detector.		
Ingredient Listing	Currants, Sunflower Oil (Can be produced without oil)		
Country of Origin	Australia		
Product Breakdown			
Ingredient	% in product	Country of Origin	
Conventional Currants	99.7%	Australia	
Organic High Oleic Sunflower Oil	0.3%	Italy	
Shelf life and storage			
Shelf life	12 months		
Storage instructions	Store in a cool dry place (Best stored at: <8°C, max. 60% RH)		
Product Characteristic			
Appearance	Typical dried grape, wrinkled skin		
Odour	Typical sweet aroma, free from musty, mouldy or objectionable odour		
Flavour	Typical tangy sweet taste without any foreign taste		
Consistency	Firm, not sticky and free flowing		
Analytical Characteristics			
Characteristics	Colour Grade		
Parameter	Uniform Blue-Black berries with no more than 25% red berries		
Berry Count	Count	Tolerance	
Berry Count /100g	780	+/-10%	
Test	Test Method	Target Limit	
Moisture	DFA Dried Fruit Moisture Meter	Max 18%	
Water Activity	LabSwift-aw	<0.7	
Physical Characteristics			
Description	Sample	Specification	
Stalk Total Pieces	1 carton	5	
Stalk Total Pieces > 14 mm	1 carton	2	
Sugared Berries	g/500	3%	
Cap stems	g/500	3%	
Embedded stalk	g/500	2%	
Immature berries	g/500	3%	
Damaged berries	g/500	3%	
Mould exceeding 12.5% of the surface area of each berry	g/500	2%	
Adhering leaf exceeding 12.5% of the surface area of each berry	g/500	3%	
Foreign Matter i.e. plastic, etc		NIL	
Stones		NIL	
Microbiological Standards			
Organism	Unit	Maximum Limit	Test Method
Total Aerobic Count	CFU/g	≤50,000	External Laboratory Analysis
E. Coli	CFU/g	≤10	
Salmonella spp.	in 25g	Absent in 25g	
Coliforms	CFU/g	≤100	
Yeast	CFU/g	≤10,000	
Mould	CFU/g	≤10,000	
Comments: Our products comply with the microbiological criteria for foodstuffs according to Australia New Zealand Food Standards Code – Schedule 27 – Microbiological limits in food.			
Packaging Information			
12.5kg bulk carton. The products are packed in cardboard boxes with inner polyethylene food grade plastic bag blue in colour. Standard Label includes; Product Sku, Product Description, Best Before Date, Batch/Lot No, Country of Origin and Net weight. Blue label border indicates Conventional Product.			

Contaminant information				
Contaminant	Unit	Specification	Test Method	
Pesticides	ppm	In accordance with FSANZ MRL'S	External Laboratory Analysis	
Heavy Metals	mg/kg	Pb – 0.1		
Aflatoxins (B1,B2,G1,G2)	ppb	<4		
Aflatoxin B1	ppb	<2		
Ochratoxin A	ppb	<10		
Nutrition Information (per 100g)				
Test	Unit	Result		
Energy	kJ	1360		
Protein	(g)	2.4		
Carbohydrate	(g)	73.5		
of which sugar	(g)	68.6		
Total Fat	(g)	1.0		
of which saturates	(g)	0.3		
Dietary Fibre	(g)	4.3		
Sodium	(mg)	3.0		
Dietary and Food Intolerance Information			Yes	No
Suitable for Vegetarians			Yes	
Suitable for Vegans			Yes	
Genetically Modified Organisms and Irradiation			Yes	No
Does this product contain any genetically modified protein or DNA?				No
Has this product and its ingredients been genetically modified?				No
Has this product been irradiated?				No
Certifications			Yes	No
SQF L3 V8			Yes	
HACCP			Yes	
Organic (ACO, NOP, JAS, Korea, China)				No
Halal			Yes	
Kosher			Yes	
Freshcare			Yes	
Allergens and Food Intolerances				
Allergens Lists		Allergens present in product or processing facility		
		Yes	No	
Milk & milk derivatives			No	
Egg & egg derivatives			No	
Fish, crustacean, molluscs & derivatives			No	
Peanut & derivatives			No	
Tree Nuts			No	
Sesame seeds & derivatives			No	
Soya & derivatives			No	
Cereals containing Gluten			No	
Lupin			No	
Sulphites / Sulphur dioxide			No	
Certificate Provided with Delivery				
Final Product Control- Physical Parameters		Standard		
Aflatoxin B1 & Total		Customer Request		
Ochratoxin A		Customer Request		
Pesticides		Customer Request		
Microbiological		Customer Request		

Authorisation by Murray River Organics: Quality department