

 <small>WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD   KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511</small>	PRODUCT SPECIFICATION	Product Code:	<b>CURR100 (12.5KG)</b>
	<b>CURRANTS GREEK MEDIUM</b>	Issue No:	20
		Change Notice No:	19
		Date Issued:	27/02/2026

Product Identification	
Product Name	Currants Greek Medium
Country of Origin	Product of Greece.
Description	The product consists of high-quality, sound Corinthian currants ( <i>Vitis Vinifera</i> ) that have been sun-dried under hygienic conditions.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Currants, Sunflower Oil.

Personal Diet & Regulations	
Allergens due to ingredient nature	Currants Greek Medium contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	No precautionary statement is required.
GMO statement	Currants Greek Medium is a non GM product.
Halal accreditation	Currants Greek Medium is Halal suitable (validation means: Certified).
Kosher accreditation	Currants Greek Medium is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Currants Greek Medium is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Energy		1180	kJ
Protein		4.08	g
Fat	Total	less than 0.3	g
	Saturated	less than 0.1	g
Carbohydrate	Total	74.1	g
	Sugars	67.3	g
Dietary Fibre		6.8	g
Sodium		43	mg

*Data from theoretical source (Information obtained from supplier.).*

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Typical of currants, dark blue/black

Flavour / aroma	Typical of currant, sweet, fruit with no objectionable flavours or odours
Texture	Soft, fleshy
Appearance	Free flowing berries

<b>Physical Specification(s)</b>	
<b>Test / Parameter</b>	<b>Specification</b>
Berry Count	450 ± 10% /100g
Stalks (or other material of vine origin)	Max 3/12.5kg
Capstems	Max 4%
Pip count	Max 2%
Reddish Fruit	Max 8%
Damaged fruit	Max 6%
Sugared Fruit	Max 5%
Undeveloped fruit	Max 2%
Stones	Max 1 per tonne

<b>Microbiological Specification(s)</b>	
<b>Test / Parameter</b>	<b>Specification</b>
Total Plate Count	< 50,000 cfu/g
Yeasts	< 10,000cfu/g
Mould	< 50,000cfu/g
E.Coli	< 10cfu/g
Salmonella	Absent /25g
Coliforms	< 100cfu/g

<b>Chemical Specification(s)</b>	
<b>Test / Parameter</b>	<b>Specification</b>
Moisture	≤ 17%

Packaging description:	Product shall be packed in polyethylene liner folded in cardboard carton (12.5KG) . No staples, wire closure or castrating rings to be used.
Traceability comments:	Batch Number, Date Code
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	12.5kg
Storage and shelf life:	Before opening, the product should be stored at < 18°C. Additionally, clean conditions, protected from sunlight & moisture with max R.H. 65% If stored as advised, the shelf life in original, unopened packaging should be 12 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Elleny Santoso	Signature: ES	Date: 27/02/2026
Authorised by: Sandy Tsoutsas	Signature: ST	Date: 27/02/2026