



South African

Crimson

Product Description

The Crimson Raisin is produced from the Crimson Seedless grape that have been treated with sulfur dioxide to retain the spectrum of red colours found in the variety. The variety consist of red to pink berries that are jumbo 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.

Unique Selling Point

- ✓ 12 month shelve life
- ✓ Distinct flavour and colour
- ✓ Excellent product flow
- ✓ Product does not sugar easily
- ✓ Well within Ochratoxin A max. levels
- ✓ No to Low pesticide residue
- ✓ Naturally dried – NOT oven dried

Current Product use

The product is used in a wide variety, which include:



Cooking



Baking



Snacking



Ingredient



Produk Spesifikasie

- ✓ Berry Count: > Jumbo small 120 - 230
> Jumbo 70 - 150
- ✓ Packed moisture: 12 - 17%
- ✓ Colour: Red and yellow to blush in colour
- ✓ Foreign Objects: 1/1000kg (no glass)
- ✓ Damage: 2%/100g
- ✓ Cap Stems: 30/kg
- ✓ Insect Infestation: None
- ✓ Stalks: > 10mm - 1/packed unit
< 10mm - 3/packed unit
- ✓ Blemishes: 5%

*Disclaimer – specification is subject to change please check with packer.



Raisins
South Africa