



## Sun-Maid Growers of California

13525 South Bethel Avenue

Kingsburg, CA 93631-9232

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### Blue Raspberry Sun-Maid Sour Raisin Snacks – 200/1.33oz. – 04-05983-000

**Ingredients:** Golden Raisins, Less than 2%: Natural Flavors, Sunflower Oil, Citric Acid, Vegetable Juices (for color), Sulfur Dioxide (sulfites to preserve color).

## Nutrition Facts

**Serving size** 1 Bag (38g)

**Amount per serving**

**Calories** 110

% Daily Value\*

**Total Fat** 0g 0%

**Sodium** 10mg 0%

**Total Carbohydrate** 29g 11%

Dietary Fiber 2g 6%

Total Sugars 24g

**Protein** 1g

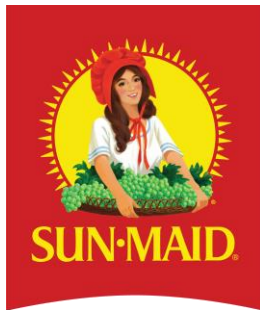
Iron 0.7mg 4%

Potassium 270mg 6%

Not a significant source of saturated fat, trans fat, cholesterol, added sugars, vitamin D and calcium.

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.00	Vitamin B1 (mg)	0.10
Calories (kcal)	295.20	Vitamin C (mg)	2.22
Calories from Fat (kcal)	4.88	Vitamin D (mg)	0.00
Calories from Sat Fat (kcal)	1.03	Vitamin E - Alpha-Toco (mg)	0.12
Protein (g)	3.19	Folate (mcg)	4.83
Carbohydrates (g)	76.96	Vitamin K (mcg)	3.38
Dietary Fiber (g)	4.34	Calcium (mg)	50.39
Total Sugars (g)	63.07	Copper (mg)	0.26
Added Sugars (g)	0.00	Iron (mg)	1.73
Fat (g)	0.54	Magnesium (mg)	34.74
Saturated Fat (g)	0.11	Manganese (mg)	0.27
Mono Fat (g)	0.26	Phosphorus (mg)	94.58
Poly Fat (g)	0.08	Potassium (mg)	705.48
Trans Fatty Acid (g)	0.01	Selenium (mcg)	0.58
Cholesterol (mg)	0.00	Sodium (mg)	25.61
Water (g)	16.72	Zinc (mg)	0.35
Vitamin A (IU)	0.00		



## Sun-Maid Growers of California

### CALIFORNIA PROCESSING, R & D, OPERATIONS:

13525 South Bethel Avenue

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Phone: +1-559-896-8000

[SUNMAID.COM](http://SUNMAID.COM)

### PRODUCT SPECIFICATION BLUE RASPBERRY SOUR RAISIN SNACKS

Item No.: 04 05983 000

200/1.33 Ounce Pouch

#### GENERAL

This ingredient shall be of food grade and in all respects, including labeling in compliance with the Federal Food, Drug and Cosmetic Act of 1938 as amended and all applicable regulations thereunder, with the standards of the Global Food Safety Initiative and the United States Food and Drug Administration (US FDA) current Good Manufacturing Practices, title 21 CFR part 110.

Pesticides must be within tolerances established by United States Environmental Protection Agency (US EPA) Regulations. Pesticides having either no established or zero tolerance must be non-detected. The packaging materials used do not contain any additives or preservatives which can migrate into the ingredient.

#### DEFINITION

Stemmed, capstemmed, and cleaned Golden Seedless Select Size Raisins. Sun-Maid Sour raisins are a product of USA and meet the USDA meal pattern compliance requirements such that ¼ cup of raisins qualifies as a ½ serving of fruit. The raisins shall be of light pink color and have a characteristic flavor of raspberry with the texture of a raisin.

#### CHEMICAL COMPOSITION

Coated with:

Sunflower Oil, Natural Flavors, Citric Acid,  
Vegetable Juices

Moisture (By DFA-Dried Fruit Association Meter): 16.0 to 18.0%

Sulfur Dioxide: Added as a preservative – not to exceed 2,000 ppm

#### PHYSICAL CHARACTERISTICS

Defects - (As defined in the U.S. Standards for Grades of Processed Raisins):

Pieces of stem

Grade A or Better - Maximum 1 loose in 6 pounds

Capstems

Grade A or Better - Maximum 15 per pound

All of Defects (USDA)

Grade B or Better

Size

Select

#### GMO

Sun-Maid raisins are not derived from genetically modified sources nor are any genetically modified materials used in processing and packaging of raisins.

#### PACKAGING

The raisins will be packaged in food grade containers, which are contained in corrugated cases.

#### SHELF LIFE & STORAGE CONDITIONS

Shelf Life: 15 months from date of pack. Sun-Maid generally recommends storage temperature of 12°C and Relative Humidity of 55% for storage. This recommendation covers various situations and storage times and helps to ensure product quality and protection.

#### EFFECTIVE DATE

01/06/2023

Director of Quality Assurance