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| Secretaría de Agricultura, Ganadería Pesca y Alimentos<br>Subsecretaría de Política Agropecuaria y Alimentos<br>Dirección Nacional de Alimentos | QUALITY PROTOCOL |  |
| Code: SAA002  | Version: 04      | 16.01.2006  |

At the head note the version in English is: Secretariat of Agriculture, Livestock, Fishing and Food. Undersecretariat of Agricultural Policy and Food. National Food Administration.


There is a logotype: “Argentine Food” – A Natural Choice”.

## **QUALITY PROTOCOL FOR DRIED RAISINS**

Date of making it official: 10 of April, 2006 – Resolution SAGPyA N° 146

Institutions and companies participating in the drawing up and evaluation of this protocol

- National Food Administration–(Dirección Nacional de Alimentos) (according to its initials in Spanish = SAGPyA)
- National Service of Health and Agrofood Quality (Servicio Nacional de Sanidad y Calidad Agroalimentaria) (San Juan delegation)
- Lomas del Sol SRL

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## **INTRODUCTION**

### **1. Scope**

This protocol defines and describes the quality attributes of dried raisins that want to use the Seal “Argentine Food” – A Natural Choice”. -----

The purpose of this document is to provide dried raisins manufacturers in the Argentine Republic an additional tool for obtaining products of a special quality.-

As this document is dynamic, this protocol will be able to be periodically reviewed based on the needs coming from the private field. -----

The products having the ambition to apply this protocol should take into account that the fulfillment of these regulations in force for dried raisins is implicit, being understood that they are the ones described in the Argentine Food Code (Código Alimentario Argentino) (Chapter XI – sections 910 and 911).-----

### **2. General criteria** -----

The differentiating attributes for dried raisins come from the information given by the company that presented the first file on this product, in order to obtain the Seal “Argentine Food” – A Natural Choice”.-----

The companies exporting dried raisins deal with product attributes adapted to each market, but the criteria can be included in only one protocol that can consider the demands defining maximum quality. -----

The destiny markets whose demands have been included in this protocol are the European Union, Japan and the United States of America. -----

### **3. Foundations of differentiating attributes** -----

#### *Product attributes* -----

They are based on a private protocol including the demands of all current destiny markets. -----


We have worked on physical, chemical and biological attributes, overcoming the requirements of Argentine Food Code. -----

#### *Package attributes*-----


Pursuant to the rules in force for packaging in general, the criterion of a preferential package has been taken in the destiny markets. -----

#### *Process attributes* -----

They are completely based on the demands of the international consumers and respond in all cases to the clear registered demands of customers. HACCP system has been chosen to put high quality products in most demanding markets. -----

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On the other hand, transport and storage attributes respond to the highest demands of buyers in destiny markets.

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## **PRODUCT DIFFERENTIATING ATTRIBUTES**

### **1. VARIETY**


Premium dried raisins can be of any variety pursuant to the characteristics of the species *Vitis vinifera L.*, but no other mixtures of varieties are admitted.

### **2. Physicochemical properties**

- **Moisture:** 16 – 19% determined by Dean Stark method .
- **Vegetal oil:** less than 0.5%.
- **Peduncle parts:** less than 2 per kilogram, visually determined. Peduncle is the part of the branch or main stalk.
- **Pedicel content:** less than 5% visually determined and always less than 10 mm. Pedicels are those small stalks longer than 3 mm that join the raisin to the branch of the raceme, whether they are adhered to the raisin or not
- **Mouldy dried raisins:** less than 1%, visually determined.
- **Damaged dried raisins:** less than 6%, visually determined.
- **Decolored raisins or damaged by fermentation:** less than 1% visually determined..
- **Sugar substance:** less than 5%, visually determined.
- **Undeveloped dried raisins:** less than 2%, visually determined.
- **Foreign vegetal material:** less than 0.01% visually determined.
- **Mineral impurities:** No other minerals affecting the appearance, flavor and nutritional characteristics of the product, in no other amounts.

### **3. Chemical pollutants:**

- **Lead:** 0.2 mg/Kg as a maximum limit, determined according to the official method.
- **Cadmium:** 0,05 mg/Kg as a maximum limit, determined according to the official method.
- **Pesticides:** The limits established by the rules, especially the 642/1990 EEC Directive, its amendments, updates and supplements.
- **Aflatoxin B1:** 2 parts per billion ( $\mu\text{g/Kg}$ ) as maximum limit, determined by HPLC.
- **Aflatoxin B1 + B2 + G1 + G2:** 4 parts per billion ( $\mu\text{g/Kg}$ ) as maximum limit, determined by HPLC.

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- **Ocratoxin A:** 10 parts per billion ( $\mu\text{g}/\text{Kg}$ ) as maximum limit, determined by HPLC.

#### 4. Microbiological parameters

- **Total plate count:** maximum 10,000 CFU/gr, determined by PCA medium culture at 37°C.
- **Yeasts:** maximum 1,000 CFU/gr, determined by Agar Papa culture at 20 - 25°C.
- **Moulds:** : maximum 1,000 CFU/gr, determined by Agar Papa culture at 20 - 25°C.
- **Total coliforms:** maximum 10 CFU/gr, determined by VRBA 24 – 48 hs medium culture at 37°C.
- **E. Coli:** not present in 1 gram, determined by brilliant green medium culture at 41°C.
- **Salmonella:** not present in 25 grams, determined by cultures Lactosate broth, Selenito – Cistine, tetrathionate broth and confirm in Salmonella – Shigella media.

#### Other parameters

- The use of radiated material shall not be allowed as preservation method.
- No metallic particles should not be registered in the product.

#### 5. Package characteristics

The packaging in cardboard boxes with translucent or blue polyethylene film.


### PRODUCT DIFFERENTIATING ATTRIBUTES

#### 1. Management systems

The manufacturing of dried raisins that have the ambition the Seal “Argentine Food” – A Natural Choice” should be carried out under Danger Analyses System and Control Critical Points (according to its initials in Spanish HACCP or APPCC) from the raw material reception to the final product to be commercialized.

#### 2. Process


The process that will produce premium dried raisins shall exclusively be desiccation, being by this process the raw material deprived of the biggest part of water that they contain when submitted to natural environmental conditions.

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### 3. Transport and storage characteristics

- **Relative humidity:** 50 – 60%.
- **Temperature:** 10 – 15 °C.
- **Location site:** fresh, dry, free of insects, plagues and pollutants.

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| Code: SAA101  | Version: 02           | 08.02.06  |

At the head note the version in English is: Secretariat of Agriculture, Livestock, Fishing and Food. Undersecretariat of Agricultural Policy and Food. National Food Administration. There is a logotype that reads: Argentine food. A natural choice. -----

**Audit date:** -----

**Auditing company:** -----

**Audited company:** -----

Location site: -----

Headquarters: -----


Locality: -----

Telephones: -----

**Name of the person responsible for quality at the company/position** -----

**Product: DRIED RAISINS** ----- **Reference protocol code: SAA002**

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## RESULTS -----

| Attributes   | Compliance |    | Remarks |
|--|------------|----|---------|
|  | YES        | NO |         |
| <b>1. Of the product</b>   |            |    |         |
| a. Raw material: <i>Vitis vinífera</i> L. species without mixture of varieties       |            |    |         |
| b. Humidity between 16 and 19% (Dean Stark method)                                   |            |    |         |
| c. Vegetable oil less than 0.5%  |            |    |         |
| d. Parts of the peduncle: less than 2 per kilogram (visual determination)            |            |    |         |
| e. Pedicel content: less than 5% and less than 10 millimeters (visual determination) |            |    |         |


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| Attributes  | Compliance |    | Remarks |
|---|------------|----|---------|
|   | YES        | NO |         |
| f. Mouldy dried raisins: less than 1% (visual determination)  |            |    |         |
| g. Damaged dried raisins: less than 6% (visual determination)   |            |    |         |
| h. Discolored or damaged dried raisins by fermentation: less than 1% (visual determination)                     |            |    |         |
| i. Sugar content: less than 5% (visual determination)   |            |    |         |
| j. Undeveloped dried raisins: less than 2% (visual determination)   |            |    |         |
| k. Foreign vegetable material: less than 0.01% (visual determination)   |            |    |         |
| l. Mineral impurities: Absence of all minerals affecting the organoleptic and/or nutritional characteristics of |            |    |         |

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| Attributes  | Compliance |    | Remarks |
|---|------------|----|---------|
|   | YES        | NO |         |
| the product   |            |    |         |
| m. Lead: 0.2 mg/Kg as a maximum limit, according to the official method.                          |            |    |         |
| n. Cadmium: 0.05 mg/Kg as a maximum limit, according to the official method.                      |            |    |         |
| o. Pesticides: The limits according EEC Directive 642/1990.                                       |            |    |         |
| p. Aflatoxin B1: 2 parts per billion (µg/Kg) as maximum limit, determined by HPLC.                |            |    |         |
| q. Aflatoxin B1 + B2 + G1 + G2: 4 parts per billion (µg/Kg) as maximum limit, determined by HPLC. |            |    |         |
| a. Ocratoxine A: 10 ppb (µg/Kg) as maximum limit determined by HPLC                               |            |    |         |

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| Attributes  | Compliance |    | Remarks |
|---|------------|----|---------|
|   | YES        | NO |         |
| b. Plate total count: as maximum 10,000 CFU/gr (plate count PCA a 37°C)   |            |    |         |
| c. Yeasts: as a maximum limit 1000 CFU/gr (Potato agar 20 – 25 °C 5D)     |            |    |         |
| d. Moulds: as a maximum limit 1000 CFU /gr (Potato agar 20 – 25 °C 5D)    |            |    |         |
| e. Total Coliforms: as a maximum limit 10 CFU /gr (VRBA 24 – 48 hs. 37°C) |            |    |         |
| f. E. Coli: Absence in 1 gr. (BRIL. B at 41 °C)                           |            |    |         |
| g. Salmonella. Absence in 25 gr. (CL-CS. CT-CONF. SS)                     |            |    |         |
| h. The product has not been submitted to ionizing radiations              |            |    |         |

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| Attributes  | Compliance |    | Remarks |
|---|------------|----|---------|
|   | YES        | NO |         |
| submitted to ionizing radiations  |            |    |         |
| i. Absence of metallic particles  |            |    |         |
| j. Absence of trans fatty acids   |            |    |         |
| <b>o. Of the process</b>  |            |    |         |
| a. The manufacturing is performed under the system of Danger Analysis and Control Critical Points |            |    |         |
| b. Relative humidity during transportation and storage : 50 – 60%                                 |            |    |         |
| c. Storage and transportation temperature: 10 – 15°C  |            |    |         |
| d. Storage and transportation in a cool, dry, close and free of insects                           |            |    |         |

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| Attributes  | Compliance |    | Remarks |
|---|------------|----|---------|
|   | YES        | NO |         |
| plagues and pollutants  |            |    |         |
|   |            |    |         |
| <b>3. Of the package</b>  |            |    |         |
| e. Product packed in cardboard boxes with transparent or blue polyethylene film |            |    |         |

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**Conclusions**

People interviewed at the audited company: \_\_\_\_\_  
 \_\_\_\_\_

\_\_\_\_\_  
 On behalf of the auditing company

\_\_\_\_\_  
 Upon approval of the audited company

Signature, name and seal

Signature and name

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