

PRODUCT DATA SHEET

EXPORTADORA DE BERRIES WILSON CAMPOS SPA

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IQF CRIMSON SEEDLESS GRAPES

PRODUCT OVERVIEW

Product Description:

Seedless Crimson grapes, harvested at optimum ripeness, fresh and clean. Individually quick frozen (IQF) in static tunnel freezers to maintain integrity, color, and taste. Packed under stringent sanitary controls.

Key Features:

- **Market:** Export – Industrial & Food Service
- **Shelf Life:** 24 months at -18°C (0°F)
- **Ingredients:** 100% Crimson grapes, no flavorings, preservatives, or artificial colors
- **Variety:** Crimson
- **Origin:** Chile

Storage Instructions:

Store at -18°C (0°F). Once thawed, consume within the day. Do not refreeze.

ORGANOLEPTIC, PHYSICAL & CHEMICAL ANALYSIS

Organoleptic Analysis

| Attribute | Specification |
|---------------|--|
| Appearance | Fresh-looking, intact individual grapes |
| Color | Characteristic crimson red at optimal ripeness |
| Aroma & Taste | Fresh grape aroma, sweet taste, no off-flavors |

Physical Analysis – Tolerance (500 g sample)

| Component | Description | Limit |
|------------------------|---|--------------------------|
| Size Variation | Diameter ± 1 mm | <12 mm |
| Color Variation | Light-colored or pinkish grapes | $\leq 10\%$ |
| Cracked/Broken | Mechanical splits or cracks | $\leq 10\%$ |
| Splitting (Destemming) | Seeds detached in process | $\leq 5\%$ |
| Overripeness | Dark, soft-textured grapes | $\leq 5\%$ |
| Dehydration | Loss of turgidity, shriveled appearance | $\leq 2\%$ |
| Insect Damage | Perforation or insect presence | $\leq 2\%$ |
| Decay/Fermentation | Pathological decomposition | None |
| Stem Remnants | Small pedicel pieces | ≤ 1 unit/kg |
| Own Plant Material | Leaves, calyx remnants | ≤ 1 cm ² |
| Foreign Plant Matter | Non-grape plant debris | None |
| Extraneous Material | Organic/inorganic contaminants | None |

Chemical Analysis

| Parameter | Specification |
|------------|---------------------------------------|
| Pesticides | Multi-residue testing per regulations |
| Brix | >15° |

MICROBIOLOGICAL SPECIFICATIONS

| Parameter | Limit |
|-------------------|---------------|
| Total Aerobes | <50,000 CFU/g |
| Total Coliforms | <100 CFU/g |
| E. coli | <10 CFU/g |
| Yeasts & Molds | <2,000 CFU/g |
| Salmonella (25 g) | None detected |

NUTRITIONAL INFORMATION

Per Serving: 1/8 cup (85 g)

| Nutrient | Per 100 g |
|-----------------|-----------|
| Energy | 90 kcal |
| Protein | 2.0 g |
| Total Fat | 2.0 g |
| Available Carbs | 144 g |

PACKAGING

Primary Packaging

- Blue polyethylene bag (60 microns)
- Format: 13.62 kg
- Sealing: Transparent or blue
- Shelf life: 24 months from pack date

Secondary Packaging

- Corrugated cardboard box

- Format: 1 x 13.62 kg
- Box labeling: Product, pack & expiry dates, weight, lot, company details

Quality Control

- Metal detection on finished product

CERTIFICATIONS & COMPLIANCE

- ✓ GMO-Free
- ✓ Allergen-Free
- ✓ Additive-Free
- ✓ HACCP Certified
- ✓ Full Traceability

RECOMMENDED USES

- Industrial juice concentrates
- Confectionery ingredient
- Food service fruit dishes

Prepared by: EXPORTADORA DE BERRIES WILSON CAMPOS SPA

Issue Date: September 2025

Version: 2.0

Esta ficha técnica cumple con todos los estándares internacionales de calidad e inocuidad alimentaria para productos congelados de exportación.