

MASTER DATA

page: 1/ 1 dated: 24.03.2020

item 302115 Sultanas project size 12,00 x 500,00 G **ID** BIO certification body BIO INSPECTA country of origin: TR customs origin: TR **EAN carton** 4006040537427 **EAN piece** 4006040537410 6,454 KG gross weight tare weight gross 0,507 KG 6,000 KG tare weight net 0,500 KG net weight carton size in CM unit size in CM L:39.50 W:24.00 H: 17,50 L:10,00 W:5,50 H:14,60 layer/ pallet L:10 P:50

additional product data

product group: secondary placement :

replacement for: available from:

languages on the label: DE/IT

country of origin: TR

customs tariff code: 08062030

pallet weight (loading device included) 345,000 KG unit weight of packaging 0,007 KG pallet height (loading device included) 101,900 CM unit weight of packaging 0,370 KG

INGREDIENTS

sultanas*, sunflower oil*,

* = organic cultivation * * = biodynamic cultivation

shelf life (wholesaler): 210 Days

nurtritional regimen information vegan: [X] yes [] no raw food: [X] yes [] no

Production

Prior to the drying process, the grapes are sprayed with a 5% potash (potassium carbonate) solution with olive oil and water. This reduces the drying time to 3 to 5 days. After they have been dried, the sultanas are rinsed and sorted. To prevent the sultanas from sticking, they are sprinkled with sunflower oil.

Product Information

Extremely juicy, sweet sultanas from the Rapunzel Turkey project. The bright-colored grapes are dried in the Turkish sun. Prior to drying they are dipped in order to reduce the drying time and to preserve their bright color. The Turkish sultanas are produced in the village of Salihli.

1279/302

Usage

In muesli, for all sweet dishes, for baking and nibbling.

Packaging

PP foil

Storage

Store in a cool and dry place.

Legal product designation

Sultanas project

nurtritional features

Energy value kJ/kcal:

nurtritional features (per 100g) naturally varying!

 Fat:
 0,50 g

 Of which saturated fatty acids:
 0,20 g

 Carbohydrates:
 68,00 g

 Of which sugars:
 67,10 g

 Fibres:
 5,20 g

 Protein:
 2,50 g

 salt:
 0,053 g

NOTES