



South African

Thompson

Product Description

Brown to dark brown, evenly coloured, free flowing seedless dried grapes with a high natural sugar content and a characteristic, strong caramelised sweet flavour from being naturally dried in the direct sunlight.

Thompsons are South Africa's biggest product category.

Unique Selling Point

- ✓ 12 month shelf life
- ✓ Product does not sugar easily
- ✓ Excellent product flow
- ✓ Product does not sugar easily
- ✓ Well within Ochratoxin A max. levels
- ✓ No to Low pesticide residue

Current Product use

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



Cooking



Baking



Snacking



Ingredient



Product Specification

- ✓ Berry Count: > Midget 350 – 480
> Medium/Select 230 – 320
> Bold 160- 230
- ✓ Packed moisture: 11 – 17%
- ✓ Colour: Within colour chart
- ✓ 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