

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

E-mail: codex@fao.org - www.codexalimentarius.org

STANDARD FOR RAISINS

CXS 67-1981

Adopted in 1981. Amended in 2019.

1. SCOPE

This standard (formerly CAC/RS 67-1974), applies to dried grapes of varieties conforming to the characteristics of *Vitis vinifera* L. which have been suitably treated or processed and which are offered for direct consumption as raisins or sultanas. It also covers raisins packed in bulk containers which are intended for repacking into consumer size containers. This standard does not include a similar dried vine fruit known as dried currants.

2. DESCRIPTION

2.1 Product definition

Raisins is the product prepared from the sound dried grapes of the varieties conforming to the characteristics of *Vitis vinifera* L. (but excluding currant types) processed in an appropriate manner into a form of marketable raisin with or without coating with suitable optional ingredients.

The dried grapes or raisins:

- (1) shall be properly cleaned, whether washed or unwashed;
- (2) shall be stemmed except for the form of cluster raisins;
- (3) shall be cap-stemmed except for Malaga Muscatel type;
- (4) may be dipped (unbleached) in an alkaline lye and oil solution as an aid to drying;
- (5) may be bleached by being subjected to bleach treatment by chemical means and are further processed by drying;
- (6) may have seeds removed mechanically in seed-bearing types;
- (7) shall be reduced in moisture to a level that will assure preservation of the product; and
- (8) may be coated with one or more of the ingredients or sugars specified in paragraph 3.1 of this standard.

2.2 Type groups:

- (a) **seedless** – prepared from grapes that are naturally seedless or almost seedless;
- (b) **seed-bearing** – prepared from grapes that possess seeds, which may or may not be removed in processing.

2.3 Styles (or forms):

- (a) **non-seeded (or unseeded)** – with seeds not removed in seed-bearing types;
- (b) **seeded** – with seeds removed mechanically in seed-bearing types; and
- (c) **clusters** – with main bunch stem attached.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Permitted ingredients

Raisin oil and other edible vegetable oils such as to permit free-flowing raisins, sucrose, invert sugar, dextrose, dried glucose syrup and honey, as may be appropriate to the product.

3.2 Quality criteria

3.2.1 Maturity characteristics

Raisins shall show development characteristics of raisins prepared from properly matured grapes, as indicated by proper colour and texture for the type, and such raisins shall include a substantial portion of berries that are fleshy and of high sugar content.

3.2.2 Minimum quality requirements

Raisins shall be prepared from such materials and under such practices that the finished product shall possess normal colour, flavour, and maturity characteristics for the respective type and in addition comply with the following requirements:

(a) Moisture content	Maximum
Malaga Muscatel type	31%
Seeded (seeds removed) style	19%
All other styles and/or types	18%

- (b) Mineral impurities – may not be present to the extent that the eating quality or usability is materially affected (paragraph 5.2 of this standard).
- (c) Other defects – substantially free from stems, extraneous plant material and damage.

3.2.3 Definitions of defects

- (a) Piece of stem – portion of the branch or main stem.
- (b) Cap-stem – small woody stem exceeding 3 mm in length which attaches the grape to the branch of the bunch and whether or not attached to a raisin.

(Cap-stems are not considered a defect in "unstemmed" Malaga Muscatel type raisins. In considering allowances for cap-stems on a "percentage by count" basis, cap-stems that are loose are counted as being on a raisin).
- (c) Immature or undeveloped raisins – refers to raisins that:
 - (i) are extremely light-weight berries, lacking in sugary tissue indicating incomplete development;
 - (ii) are completely shrivelled with practically no flesh, and
 - (iii) may be hard.
- (d) Damaged raisins – raisins affected by sunburn, scars, mechanical injury, or other similar means which seriously affect the appearance, edibility, keeping quality, or shipping quality.

In "seeded" forms, normal mechanical injury resulting from normal seeding operations is not considered "damage".

In "seedless" type, normal mechanical injury resulting from removal of cap-stems is not considered "damage".
- (e) Sugared raisins – raisins with external or internal sugar crystals which are readily apparent and seriously affect the appearance of the raisin. Raisins that are sugar coated or to which sugar is added intentionally are not considered "sugared raisins".
- (f) Seeds (in seeded forms) – substantially whole, fully developed seeds which have not been successfully removed during processing of seeded forms.

3.2.4 Allowances for defects

Raisins shall not contain excessive defects (whether or not specifically defined or as allowed in this standard). Certain common defects as defined in paragraph 3.2.3 may not exceed the limitations specified in paragraph 3.2.4.

Defects	Seedless types	Seed-bearing types
	Maximum	
Pieces of stem (in stemmed forms)	2 per kg	2 per kg
Cap-stems (except in "unstemmed" Malaga Muscatel type)	50 per 500 g	25 per 500 g
Immature or undeveloped	6% by weight	4% by weight
Damaged	5% by weight	5% by weight
Sugared	15% by weight	15% by weight
Seeds (in seeded forms)	-	20 per 500 g

4. FOOD ADDITIVES

	Maximum level
4.1 Sulphur dioxide (applies to bleached raisins only) ⁱ	1 500 mg/kg
4.2 Mineral oil (food grade)	5 g/kg
4.3 Sorbitol	5 g/kg

ⁱ Maximum limit applicable immediately following treatment.

5. HYGIENE

- 5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General principles of food hygiene* (CXC 1-1969),¹ and other codes of practice recommended by the Codex Alimentarius Commission which are relevant to this product.
- 5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.
- 5.3 When tested by appropriate methods of sampling and examination, the product:
- shall be free from microorganisms in amounts which may represent a hazard to health;
 - shall be free from parasites which may represent a hazard to health; and
 - shall not contain any substance originating from microorganisms in amount which may represent a hazard to health.

6. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

7. LABELLING

In addition to the requirements of the *General standard for the labelling of pre-packaged foods* (CXS 1-1985),² the following specific provisions apply:

7.1 The name of the food

(See also Optional declarations, paragraph 7.3).

- 7.1.1 The name of the product shall be "Raisins"; or it shall be "Sultanas" in those countries where the name sultana is used to describe certain types of raisins.
- 7.1.2 If the raisins are bleached, part of the name shall include a meaningful term as customarily understood and used in the country of sale, such as "Bleached", "Golden", or "Golden Bleached".
- 7.1.3 If raisins are of the seed-bearing type, the name of the product shall include, as appropriate:
- (a) the description "Seeded" or "With Seeds Removed";
 - (b) the description "Non-Seeded", "Unseeded", "With Seeds", or similar description indicating that the raisins are naturally not seedless, except in cluster form and Malaga Muscatel type.
- 7.1.4 If raisins are in cluster form, the name of the product shall include the description "Clusters", or a similar appropriate description.
- 7.1.5 If raisins intentionally do not have cap-stems removed, the name of the product shall include the description "Unstemmed" or a similar appropriate description, except in cluster form and Malaga Muscatel type.
- 7.1.6 Where a characteristic coating or similar treatment has been used, appropriate terms shall be included as part of the name of the product or in close proximity to the name: e.g. "Sugar Coated", or "Coated with X".
- ### 7.2 Optional declarations
- 7.2.1 Raisins may be described as "natural" when they have not been subjected to dipping in an alkaline lye and oil solution as an aid to drying nor subjected to bleach treatment.
- 7.2.2 Raisins may be described as "seedless" when they are of that type.
- 7.2.3 The product name may include the variety or varietal type group of raisins.

8. METHODS OF ANALYSIS AND SAMPLING

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and sampling* (CXS 234-1999)³ relevant to the provisions in this standard shall be used.

NOTES

¹ FAO and WHO. 1969. *General principles of food hygiene*. Codex Alimentarius Code of Practice, No. CXC 1-1969. Codex Alimentarius Commission. Rome.

² FAO and WHO. 1985. *General standard for the labelling of pre-packaged foods*. Codex Alimentarius Standard, No. CXS 1-1985. Codex Alimentarius Commission. Rome.

³ FAO and WHO. 1999. *Recommended methods of analysis and sampling*. Codex Alimentarius Standard, No. CXS 234-1999. Codex Alimentarius Commission. Rome.