



SILK ROUTE TRADER

RAISINS

Raisins are sweet and succulent dried grapes.

In India raisin are mainly grown in Nashik, Sangli, Solapur in Maharashtra and Karnataka.

They come in colors varying from green to dark brown and in the size of small pebbles, raisins have a wrinkled skin with chewy flesh.

Types of Raisins

Golden Raisins (Long and Round), Malayar, Green, Brown, Sultana and Black Raisins.



ESSENTIAL INFORMATION

Grape crop for making Raisins

Thompson Seedless, Sonaka, Tas-A-Ganesh & Maink Chaman are used in making Raisins in India

Process of Raisin making in India

The process of grapes to raisin contains many steps and efforts like harvesting, drying, washing, drying, storage and packing. Some are treated with a Sulphur Solution and some are treated with a Potassium Carbonate solution with Ethyl Oleate.

Uses of Raisins

- Baking,
- Confectioneries,
- Industrial food production,
- Table snack

Health Benefits

Raisins are rich in dietary fiber, carbohydrates with a low glycemic index, and minerals like copper and iron, with a low fat content. Raisins are often recommended as a snack for weight control because they help the control of glucose, the good functioning of the digestive system and the regulation of blood pressure.

For more information, kindly email us at himanshu@silkroutrader.in



ESSENTIAL INFORMATION

HS Code	08062010
Color	Golden, Brown, Green & Black
Appearance	Round/Long pebble like Shape and wrinkled
Color Uniformity	90 to 95% uniform and 5 to 10% variation
Moisture	13% to 16%
Size	300-500 berry count depending on the size per 100 grams
Packaging	400 LDPE bags put in 10kg in paperboard box
Containers	20ft and 40ft (reefer & normal)
Labelling	As per buyer's requirements
Damaged	3% to 5%
Shelf Life	1 year
Storage	Cold Storage

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