

Raha

Product Code	Raha Plain (RP500, RP1000); Raha Mastic (RM500, RM1000) and Raha Rose (RR500)
Product name	Raha (Loukoum)
Product technical Name(s)	N.A
Physical/Chemical structure	Gel of Starch and sugar/ natural flavor: Rose Essence, Mastic / food grade colorant can be added for rose color and flavor.
Microbial/Static treatments	Raha is free of pathogens microorganisms
How it is to be used	Direct use, can be served with biscuits. Can be used as ingredient for ice cream recipe and many sweets.
Packaging requirements	Covered with butter paper and packed in food grade boxes boxes of 500 Grs or 1000 Grs. The 500 Grs raha are packed in a box of 12 pieces. The 1000 Grs raha are packed in a bundle of 5 pieces.
Laboratory tests requirements (Libnor Standards)	<u>Microbiological:</u> Do not exceed acceptable bacteria level for human consumption. <u>Chemicals:</u> Humidity Maximum 10%
Shelf Life / Traceability information	Six months from the production date
Storage conditions	Temperature < 25°C ; Humidity < 60%
Safety information / instructions	Store in cool and dry place
Special Distribution Control	Truck transportation at room temperature
Intended Use / Target Consumer Population	The consumption of Raha is allowed for all consumers except people with diabetes and having starch allergy.