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Product
IQF Thompson Grape

Revision
01

Thompson Grape IQF

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Premium Chilean white grape, IQF frozen. Sweet, crisp, and ready to use.

1. Product Description

Chilean IQF Thompson Seedless Grapes are a 100% natural food, free from additives or preservatives. The product is fresh and healthy, maintaining the typical color of the variety (pale green), with a tender, soft texture and the characteristic smell and flavor of fresh Thompson grapes.

2. General Characteristics

Variety:	Thompson.
Origin:	Chile.
Season:	March – April.
Color:	Uniform pale green.
Flavor:	Sweet, typical of the variety.
Size:	Mixed (M - L).

3. Physico-Chemical Specs

Brix:	16° - 18° (Min. 15°)
pH:	3.2 - 3.8
Broken Fruit:	< 5%
Off-color:	< 3%
Pesticides:	Compliant with EU regulations

4. Quality Standards (1 kg sample)

Agglomerates:	< 3%
Stems/Pedicels:	Max 2 units per kg
Leaves:	Absent
Foreign Bodies:	Absent
Mold / Rot:	Absent

5. Microbiological Specs

T.P.C.:	< 50,000 cfu/g
Coliforms:	< 100 cfu/g
Yeast & Molds:	< 5,000 cfu/g
E. Coli:	Negative in 25g
Salmonella:	Negative in 25g
Listeria:	Negative in 25g

6. Production Process

- I. Harvesting and destemming of grapes.
- II. Transport to the processing plant.
- III. Washing and initial selection.
- IV. Quick freezing in IQF tunnel.
- V. Final selection post-freezing.
- VI. Packaging according to customer needs.
- VII. Metal detection and storage at -18°C.

7. Packaging & Logistics

Packaging:	10kg or 13.6kg (30lbs) carton with blue food-grade PE liner.
Storage:	-18°C or lower
Shelf Life:	24 months from production date.

General Information

Allergen:	None.
GMO:	100% GMO free.
Suitability:	Suitable for Vegetarians and Vegans.
Usage:	Once thawed DO NOT refreeze. Ideal for fruit salads, bakery, and industrial use.

Certifications



HACCP



BRC