

Fairtrade: a World of Difference

Commodity Profile: Raisins

Raisins, MiFruta, Chile
EAC, South Africa



1. For MiFruta grape farmers in Chile, the process begins each year in July. Farmers prune their orchards and apply fertilisers.



2. When the grapes are ripe for picking (February for table grapes, March if the grapes are going to be turned in to raisins) they are collected in bins or bags and then dried in special yards in the sun, for between 12 and 15 days, in plastic containers.

3. Raisins are then collected and stored at the processing plant. The process begins with the removal of stalks and then the raisins are cleaned before being sorted into three sizes and stored.



Photos: Traidcraft/Richard Else

4. Before being packed and sent to the UK, the raisins are washed again and then pass through a laser scanner and a picking hand. Finally they are put into bags and packed into cartons of 15kg.

Raisin production relies on good weather. In 2009-10 grape farmers of Eksteenskuil Agricultural Co-operative in South Africa suffered hardships after they produced 25% less raisins than the year before due to a very cold period along the Orange River.

