

Raisins vs Sultanas (vsdiff.com)

Attribute	Raisins	Sultanas
Primary <i>grape</i> types	Varied (Thompson, Muscat, others)	Typically Thompson Seedless
Drying method	Sun-dried or mechanically dried	Often treated (sulfur or oil) then dried
Color & appearance	Dark brown to black	Golden, lighter & plumper
Taste & texture	Deep, caramelized flavour; chewier	Brighter, fruitier flavour; juicier
Common uses	Baking, stews, snacking	Baking, preserves, upscale pastries

Source: <https://vsdiff.com/raisins-vs-sultanas/>