



PRODUCT SPECIFICATION

INFUSED DRIED WHOLE CRANBERRY SELECT

UPC 00077

Date Issued 3/18/2009 Revision A Revision Date

Ingredients Cranberry, Sugar, Sunflower Oil, Fruit Concentrate (Elderberry and /or cherry juice concentrate), Citric Acid

Product Description

This product is prepared in accordance with good manufacturing practices by infusing quality graded cranberries and subsequently drying the infused fruit to a specified moisture range. Sunflower oil is topically applied.

The finished dried fruit is analyzed for quality, visually inspected and passed through a metal detector before packaging.

Specification

| Characteristic | Tolerance | Analysis Method |
|---------------------------|--|-------------------|
| Moisture | 7%-14% | Karl Fischer |
| Oil | <1% | Hexane Extraction |
| Color | Typical red of sweetened dried cranberries | Visual |
| Flavor | Typical of sweetened dried cranberries without any off notes | Organoleptic |
| Extraneous Plant Material | < 2 pieces in 25 pounds | Visual Inspection |
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| | | |

Microbiological

| | |
|-------------------|--------------|
| Total Plate Count | < 500 cfu/gm |
| Yeast/Mold | < 250 cfu/gm |
| Coliform | <1 MPN/gm |
| | |

Packaging

Packaged in 25 lb corrugated boxes with HDPE liner

Shelf Life and Storage

Two years when stored in a cool dry location, preferably 40 - 50 degrees Fahrenheit.

Kosher

Product of USA