



PRODUCT SPECIFICATION

INFUSED DRIED RASPBERRY

UPC P00208

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Ingredients Raspberries, Sugar, Citric Acid

Product Description

This product is prepared in accordance with good manufacturing practices by infusing whole raspberries in a sugar solution and subsequently drying the infused fruit to a specified moisture range.

Powdered sugar is topically applied. The finished product is analyzed for quality, visually inspected and passed through a metal detector before packaging.

Specification

Characteristic	Tolerance	Analysis Method
Moisture	8%-15%	Vacuum Drying
Color	Typical raspberry color	Visual
Flavor	Typical of sweetened dried raspberries without any off notes	Organoleptic
Extraneous Plant Material	< 2 pieces in 25 pounds	Visual

Microbiological

Total Plate Count	<3000 cfu/gm
Yeast/Mold	< 1000 cfu/gm
Coliform	<1 MPN/gm

Packaging

Packaged in 25 lb corrugated boxes with HDPE liner

Shelf Life and Storage

One year when stored in a cool dry location, preferably 40 - 50 degrees Fahrenheit.

Kosher

Product of China