



# PRODUCT SPECIFICATION

APPLE INFUSED CHERRIES

UPC P01138

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**Ingredients** Red tart pitted cherry, Apple juice concentrate, Sunflower oil

## Product Description

This product is prepared in accordance with good manufacturing practices by infusing red tart pitted cherries in apple juice concentrate and subsequently drying to a specified moisture range.

Sunflower oil is topically applied. The finished dried fruit is analyzed for quality, visually inspected and passed thru a metal detector before packaging.

## Specification

| Characteristic            | Tolerance                           | Analysis Method   |
|---------------------------|-------------------------------------|-------------------|
| Moisture                  | 8%-15%                              | Karl Fischer      |
| Oil                       | <1.0%                               | Hexane Extraction |
| Color                     | Typical of dried cherries           | Visual            |
| Flavor                    | Typical of sweetened dried cherries | Organoleptic      |
| Extraneous Plant Material | < 2 pieces in 25 pounds             | Visual            |
|                           |                                     |                   |
|                           |                                     |                   |
|                           |                                     |                   |

## 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