



PRODUCT SPECIFICATION

INFUSED DRIED STRAWBERRY JULIENNE SLICED

UPC P01168

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Ingredients Strawberries, Sugar, Rice Flour, Sunflower oil, Citric acid

Product Description

This product is prepared in accordance with good manufacturing practices by infusing whole strawberries in a sugar solution and subsequently drying the infused fruit to a specified moisture range. The dried strawberries are julienne sliced.

Sunflower oil and rice flour are 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 | 8% - 15% | Karl Fischer |
| Rice Flour | 3% - 7% | By Weight |
| Oil | <1.0% | Hexane Extraction |
| Color | Typical strawberry color | Visual |
| Flavor | Typical of sweetened dried strawberries without any off-note | 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

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

Kosher



Product of China