



# PRODUCT SPECIFICATION

INFUSED DRIED CRANBERRY BITS

UPC P01194

Date Issued 5/1/2003 Revision A Revision Date 6/6/2008

Ingredients Cranberries, Sugar, Rice Flour and Sunflower oil

### Product Description

This product is prepared in accordance with good manufacturing practices by infusing quality graded sliced cranberries in a sugar solution and subsequently drying the infused fruit to a specified moisture range. Sunflower oil and rice flour are topically applied. The dried fruit is diced into bits ( 1/16" thickness). 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%-11%	Karl Fischer
Oil	<1.0%	Hexane Extraction
Rice Flour	3%-7%	By Weight
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

### 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