



PRODUCT SPECIFICATION

INFUSED DRIED RED TART CHERRY

UPC P01196-M

Date Issued 2/11/2002 Revision B Revision Date 6/6/2008

Ingredients Red tart pitted cherry, Sugar, Sunflower Oil

Product Description

This product is prepared in accordance with good manufacturing practices by infusing whole red tart pitted cherries prior to drying to a specified moisture range. Sunflower 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 red of sweetened dried cherry	Visual
Flavor	Typical of sweetened dried cherry	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