



# PRODUCT SPECIFICATION

INFUSED DRIED STRAWBERRIES DICED

UPC P01223

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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 fruit is random cut into 1/4" slices.

Sunflower oil and rice flour are 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%	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 notes	Organoleptic

### Microbiological

Total Plate Count	<500 cfu/gm
Yeast/Mold	< 250 cfu/gm
Coliform	<1 MPN/gm

### Packaging

Packaged in 10 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