



PRODUCT SPECIFICATION

INFUSED DRIED JULIENNE SLICED RED TART CHERRY

UPC P01224

Date Issued 12/1/2004 Revision B Revision Date 6/6/2008

Ingredients Red tart pitted cherry, Sugar, Rice flour, 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. The dried cherries are julienne (1/8" thickness) sliced.

Rice flour and sunflower oil are 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	7%-11%	Karl Fischer
Oil	<1.0%	Hexane Extraction
Rice Flour	3%-7%	By Weight
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