



PRODUCT SPECIFICATION

INFUSED DRIED STRAWBERRY BITS

UPC P01266

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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 fruit to a specified moisture range. The dried product is diced to bits size (1/16" thickness)

Rice flour and sunflower oil 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

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