



PRODUCT SPECIFICATION

DRIED BING CHERRIES

UPC P01350

Date Issued 8/27/1998 Revision A Revision Date 7/15/2002

Ingredients Bing Cherries

Product Description

This product is prepared in accordance with good manufacturing practices by using washed, stemmed and pitted cherries and drying them to a specified moisture range.

The finished fruit is analyzed for quality, visually inspected and passed through a metal detector before packaging.

Specification

Characteristic	Tolerance	Analysis Method
Moisture	12%-16%	Karl Fischer
Color	Typical of unsulfured dried bing cherries	Visual
Flavor	Typical of dried bing cherries without any off note	Organoleptic
Pit Count	No more than 2 pits per 40 oz sample	Visual Inspection
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 10 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