



# PRODUCT SPECIFICATION

INFUSED DRIED JULIENNE SLICED CRANBERRY

UPC P01370

Date Issued 11/22/2003 Revision B Revision Date 5/19/2008

Ingredients Cranberries, Sugar and Sunflower oil

### Product Description

This product is prepared in accordance with good manufacturing practices by infusing quality graded sliced cranberries in a sugar solution and subsequently drying the infused fruit to a specified moisture range. Sunflower oil is topically applied.

The finished dried fruit is julienne sliced to a 1/8 thickness then analyzed for quality, visually inspected and passed through a metal detector before packaging.

### Specification

Characteristic	Tolerance	Analysis Method
Moisture	7% - 11%	Karl Fischer
Oil	<1.0%	Hexane Extraction
Color	Typical red of sweetened dried cranberries	Organoleptic
Flavor	Typical of sweetened dried cranberries without any off notes	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 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