



PRODUCT SPECIFICATION

INFUSED DRIED RED CHERRY HALVES

UPC P01939

Date Issued 4/15/2008 Revision new Revision Date

Ingredients Cherries, Sugar, Red tart cherry juice, Sunflower oil, Citric acid

Product Description

This product is prepared in accordance with good manufacturing practices from brined cherry halves which have been effectively rinsed to remove sulfur. Subsequently, the cherries are infused in a cherry infusion syrup consisting of sugar and red tart

cherry juice and dried to a specified moisture range. Sunflower oil is topically applied. The finished dried fruit is analysed for quality, visually inspected to remove pits and pit fragments 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 dried cherries	Visual
Flavor	Typical of sweetened dried red tart cherries	Organoleptic
Pit Count	1 pit in 3000 lbs	Visual Inspection
Extraneous Plant Material	< 2 pieces in 25 pounds	

Microbiological

Total Plate Count	< 500 cfu/gm
Yeast/Mold	< 250 cfu/gm
Coliform	< 1MPN/gm
Total sulfites (as SO2)	< 25 ppm

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