



PRODUCT SPECIFICATION

INFUSED FROZEN WHOLE MARASCHINO CHERRY

UPC P01322

Date Issued 8/25/2003 Revision A Revision Date

Ingredients Brined sweet cherries, High fructose corn syrup, Cherry color (red #40), Natural cherry flavor, Citric acid

Product Description

This product is made from quality graded, pitted, brined sweet cherries under good manufacturing practices. The process consists of infusing and heat processing cherries in an infusion medium made up of High fructose corn syrup, cherry color, citric acid and natural cherry flavor. Subsequently, the cherries are separated from the infusion syrup, analyzed for quality and passed through a metal detector before packaging. The product may contain an occasional pit, pit fragment and sulfites.

Specification

Characteristic	Tolerance	Analysis Method
Brix	45-50	Refractometer
Color	Typical red of Maraschino cherries	Visual
Flavor	Clean cherry flavor without any off note	Organoleptic
Pit Count	< 1 pit in 10 lbs	Visual Inspection

Microbiological

Total Plate Count	< 250 cfu/ gm
Yeast/Mold	< 100 cfu/ gm
Coliform	<1 MPN/gm

Packaging

Packaged in 30 lb plastic pails

Shelf Life and Storage

One year at <0 deg F. The product may need tempering at about 40 deg F for 20 to 30 hours before use.

Kosher

Product of USA