	Title <h1 style="text-align: center;">Product Specification</h1> <p style="text-align: center;">FS-B306-OP-EN-SP-009</p>		Product Code <h1 style="text-align: center;">00075</h1>	
	Issued Date: 7/1/2010 Issued By: J. Heystek OP-EN	Revision No: H Revision Date: 08/01/2017	Last Date Reviewed: 08/01/2017 Approved By: B. Donnan	Pg. 1 of 1

Infused Dried Strawberry Diced

Ingredients:

Strawberries, Cane Sugar, Rice Flour, and Ascorbic 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 infused fruit to a specified moisture range. The dried fruit is random cut into 3/8" slices. Rice flour is topically applied. The finished product is analyzed for quality, visually inspected and passed through a metal detector before packaging.

Product Requirements:

Characteristic	Tolerance	Method
Moisture	6%-15%	Karl Fischer
Color	Typical strawberry color	Visual
Rice Flour	1% or less	By Weight
Flavor	Typical of sweetened dried strawberries without any off note	Organoleptic
Extraneous Plant Material	< 2pc per 25lb	Visual
Total Plate Count	< 3000 cfu/g	AOAC 966.23
Yeast/Mold	< 300 cfu/g	FDA BAM
Coliform	<10 cfu/g	AOAC 996.24

Country of Origin:


Mexico

Certification:

Kosher

Packaging and Labeling:

The product is packaged in brown, corrugated cartons with non-sealed polyethylene bag. The carton is sealed with clear packaging tape. Net Weight: 25lb/11.34kg (70 cases per pallet). The label contains the following information:

<h1>DICED STRAWBERRIES</h1>	Net WT. 25 lb. 11.34 kg
<h2>170801A-01</h2>	
<h2>00075</h2>	
 PRODUCT OF MEXICO <small>INGREDIENTS: STRAWBERRIES, CANE SUGAR, RICE FLOUR, ASCORBIC ACID</small>	<small>Manufactured For: Graceland Fruit, Inc. 1123 Main Street, Frankfort, MI 49635 PH. 231-352-7181 FAX 231-352-4711</small>

Shipping, Shelf Life and Storage:

Product is shipped ambient. Shelf life is one year when stored in a cool dry atmosphere. Recommended storage temperature: 40-50°F

Revision	Date	Description	Distribution List:
D	5/2/12	Release	All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP; RDGP; SCGP; SMGP; CE; AD; OP; RD; SC; SM
E	2/6/14	Added Ascorbic Acid and removed Sunflower Oil. Changed Rice Flour from 3-7% to 1%. Changed slice size to 3/8" (was 1/4"). Country of origin to Mexico (from China). Added label information in new format. Changed TPC, Yeast/Mold and Coliform tolerances.	
F	4/29/15	Added Label Information.	Routing: SA#00000, W#00000
G	6/4/15	Changed Moisture range to 6-15% (was 8-15%)	
H	8/1/17	Changed foxjet box layout removing UPC	