

	Title <h1 style="text-align: center;">Product Specification</h1> <p style="text-align: center;">FS-B306-OP-EN-SP-016</p>		Product Code <h1 style="text-align: center;">00086</h1>	
	Issued Date: 8/6/2004 Issued By: J. Heystek OP-EN	Revision No: E Revision Date: 08/01/2017	Last Date Reviewed: 08/01/2017 Approved By: B. Donnan	Pg. 1 of 1

Dried Whole Cranberries

Ingredients:

Whole Cranberries, Sugar, Sunflower Oil

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing whole cranberries in a cane sugar solution. Subsequently infused cranberries are dried to a specified moisture range. Sunflower oil is typically applied. The finished product is analyzed for quality, visually inspected and passed through a metal detector before packaging.

Product Requirements:

Characteristic	Tolerance	Method
Moisture	8%-14%	Karl Fischer
Oil	<1.0%	Hexane Extraction
Color	Typical red of dried cranberries	Visual
Flavor	Typical of sweetened dried cranberries without any off notes	Organoleptic
Piece Count	Less than 800 pieces per pound	Visual
Total Plate Count	< 500 cfu/g	AOAC 966.23
Yeast/Mold	< 250 cfu/g	FDA BAM
Coliform	< 1 MPN/g	AOAC 996.24

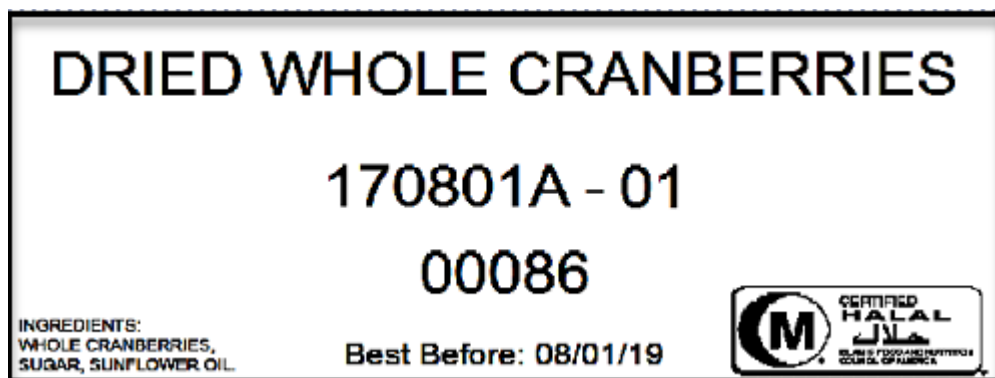
Certification:

Kosher, Halal

Packaging and Labeling:

The product is packaged in white, corrugated cartons with non-sealed polyethylene bag. The carton is sealed with clear packaging tape. Net Weight: 10lb/4.54kg (140 cases per pallet).

The label contains the following information:



Shipping, Shelf Life and Storage:

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

Revision	Date	Description	Distribution List:
C	5/2/12	Initial Release	All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP;
D	3/16/15	New format. Added label. Removed product of USA.	RDGP; SCGP; SMGP; CE; AD; OP; RD; SC; SM
E	08/01/2017	Update Foxjet box layout removing part number prefix	