	<b>Title</b> <h1 style="text-align: center;">Product Specification</h1> <p style="text-align: center;">FS-B306-OP-EN-SP-048</p>		<b>Product Code</b> <h1 style="text-align: center;">01169</h1>		
	Issued Date: 9/19/07	Revision No: E	Last Date Reviewed: 08/01/2017	Pg. 1 of 1	
Issued By: J. Heystek OP-EN		Revision Date: 08/01/2017	Approved By: B. Donnan		

## **DRIED CRANBERRY BITS**

### **Ingredients:**

Cranberries, Sugar, Sunflower Oil

### **Product Description:**

This product is prepared in accordance with good manufacturing practices by infusing quality graded cranberries in a cane sugar solution and subsequently drying the infused fruit to a specified moisture range and sunflower oil is topically applied. The dried fruit is passed through a 9.5mm screen and retained on a 3.74mm screen. The finished dried fruit is analyzed for quality, visually inspected and passed through a metal detector before packaging.

### **Product Requirements:**

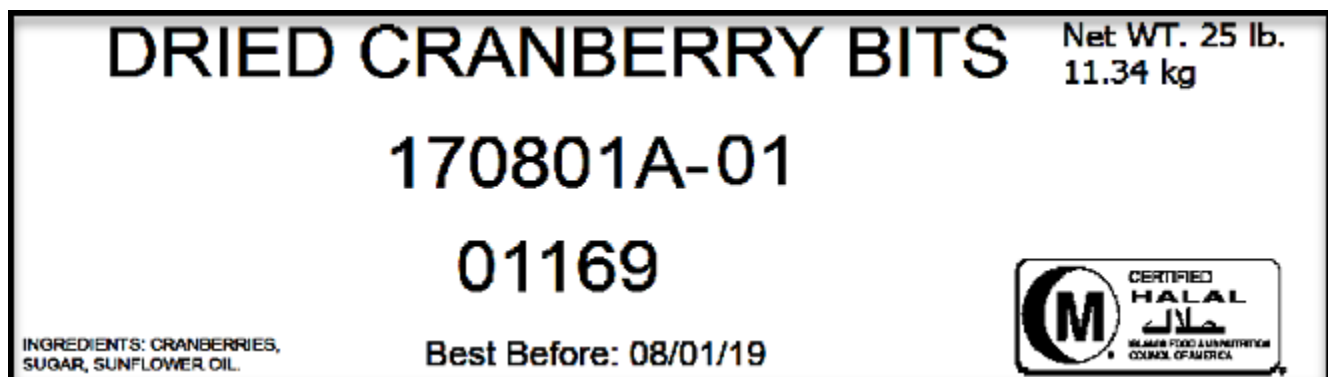
<b>Characteristic</b>	<b>Tolerance</b>	<b>Method</b>
Moisture	3% - 13%	Karl Fischer
Oil	< 1.0 %	Hexane Extraction
Color	Typical red of cranberries	Visual
Flavor	Typical of sweetened, dried cranberries without any off note	Organoleptic
Extraneous Plant Material	< 2 pieces in 25 lbs	Visual Inspection
Total 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: 25lb/11.34kg (70 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	9/19/07	Release	All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP; RDGP; SCGP; SMGP; CE; AD; OP; RD; SC; SM
D	10/26/16	New Format. Added Label. Revised product description from "passed thru a 9.5mm screen" to "passed thru a 9.5mm screen and retained on a 3.74mm screen".	
E	08/01/2017	Update label, changed Moisture from 7-11%	