	Title <h1 style="text-align: center;">Product Specification</h1> <p style="text-align: center;">FS-B306-OP-EN-SP-055</p>		Product Code <h1 style="text-align: center;">01196-M</h1>	
	Issued Date: 2/11/02 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 Cherries

Ingredients:

Cherries, Sugar, Sunflower Oil

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing whole red tart pitted cherries prior to drying to a specified moisture range. Sunflower is topically applied. The finished dried fruit is analyzed for quality, visually inspected and passed thru a metal detector before packaging.

Product Requirements:

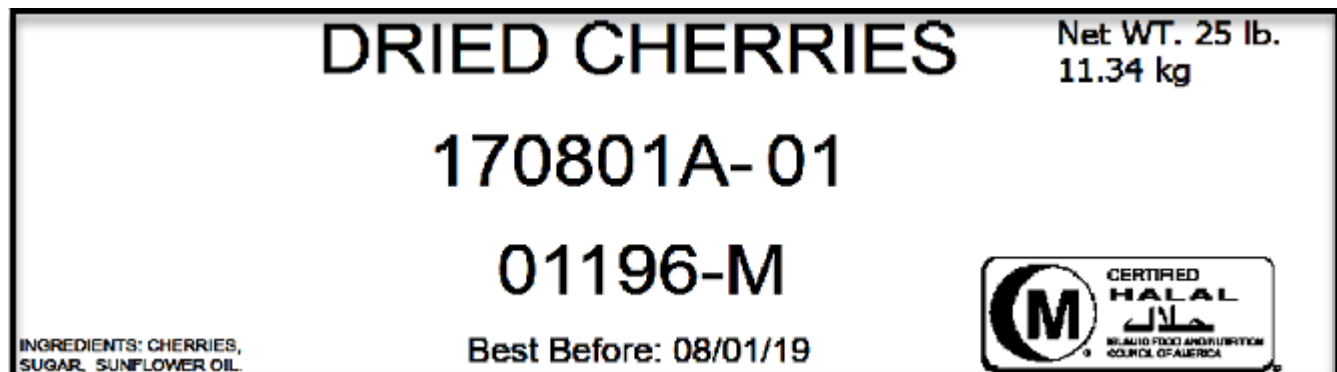
Characteristic	Tolerance	Method
Moisture	8%-15%	Karl Fischer
Oil	<1.0%	Hexane Extraction
Color	Typical red of sweetened dried cherry	Visual
Flavor	Typical of sweetened dried cherry	Organoleptic
Extraneous Plant Material	< 2 pieces in 25 pounds	Visual
Total Plate Count	< 500 cfu/g	AOAC 966.23
Yeast/Mold	< 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: 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 C E	Date 5/2/12 08/01/2017	Description Release Update Foxjet box layout removing part number prefix	Distribution List: All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP; RDGP; SCGP; SMGP; CE; AD; OP; RD; SC; SM
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