	Title <h1 style="text-align: center;">Product Specification</h1> <p style="text-align: center;">FS-B306-OP-EN-SP-062</p>		Product Code <h1 style="text-align: center;">01224</h1>	
	Issued Date: 12/1/04 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 - JS

Ingredients:

Cherries, Sugar, Rice Flour, 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. The dried cherries are julienne (1/8" thickness) sliced. Rice flour and sunflower oil are topically applied. The finished dried fruit is analyzed for quality, visually inspected and passed thru a metal detector before packaging.

Product Requirements:

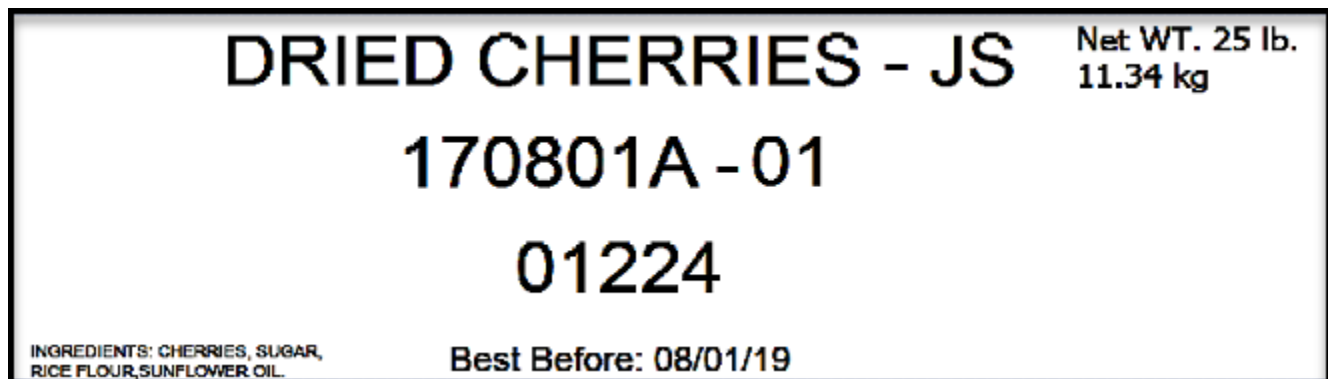
Characteristic	Tolerance	Method
Moisture	7%-11%	Karl Fischer
Oil	<1.0%	Hexane Extraction
Color	Typical red of sweetened dried cherry	Visual
Flavor	Typical of sweetened dried cherry	Organoleptic
Extraneous Plant Material	< 2 pieces in 25 pounds	Visual
Total Plate Count	< 500 cfu/g	AOAC 966.23
Yeast/Mold	< 250 cfu/g	FDA BAM
Coliform	<1 MPN/g	AOAC 996.24

Certification:

Kosher

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	5/2/12	Release	All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP;
D	3/13/15	New Format. Removed Product of USA.. Added Label info.	RDGP; SCGP; SMGP; CE; AD; OP; RD; SC; SM
E	08/01/2017	Update Foxjet box layout removing part number prefix	