



Product Specification

FS-B306-OP-EN-SP-113

Product Code

01939

| Issued Date: 4/15/08 | Revision No: D | 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 Red Cherry Halves

Ingredients:

Cherries, Sugar, Red Tart Cherry Juice, Sunflower Oil, Citric Acid

Product Description:

This product is prepared in accordance with good manufacturing practices from brined cherry halves which have been effectively rinsed to remove sulfer. Subsequently, the cherries are infused in a cherry infusion syrup consisting of sugar and red tartcherry juice and dried to a specified moisture range. Sunflower oil is topically applied. The finished dried fruit is analysed for quality, visually inspected and passed through a metal detector before packaging.

Product Requirements:

| Characteristic | Tolerance | Method | |
|---------------------------|--|-------------------|--|
| Moisture | 7%-11% | Karl Fischer | |
| Oil | <1.0% | Hexane Extraction | |
| Color | Typical red of dried cherries | Visual | |
| Flavor | Typical of sweetened dried red tart cherries | Organoleptic | |
| Pit Count | 1 pit in 3000 lbs | Visual Inspection | |
| Extraneous Plant Material | < 2 pieces in 25 pounds | Visual Inspection | |
| Metal Detection | Verified at 1.2 mm Fe, 1.5 mm Non Fe, 1.5 mm | Metal Detector | |
| | SS | | |
| Total Plate Count | < 500 cfu/g | AOAC 966.23 | |
| Yeast/Mold | < 250 cfu/g | FDA BAM | |
| Coliform | < 1 MPN/g | AOAC 996.24 | |
| Total Sulfites (as SO2) | < 10ppm | AOAC 990.28 | |

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:

DRIED RED CHERRY HALVES

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01939

INGREDIENTS: CHERRIES, SUGAR, RED TART CHERRY JUGG. L. CHERRY JUGG. Best Before: 08/03/19

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.