

## Dried Product Transportation, Storage and Shelf Life Statement

(This statement does not expire and will only be updated if changes are required)

To All Graceland Fruit Customers,

With regard to the shelf life stated in our product specifications for our infused dried fruits, given the products low water activity (<0.60 Aw), the product would be shelf stable and microbiologically food safe for a longer period when shipped or stored ambient, (0°F to 86°F -18°C to 30°C).

Based on our testing, the shelf life is to preserve quality characteristics. The products are shipped ambient, (0°F to 86°F -18°C to 30°C) and can be stored ambient however, the quality of the product is best preserved when stored refrigerated as recommended between 40° F and 50° F (4.4° C and 10° C).

If you have any questions contact either your Broker or our Customer Service Department.

Respectfully,



Christopher J. Oberski  
Corporate Quality Manager  
Graceland Fruit, Inc.  
Phone (231) 352-2044  
Fax (231) 352-4711  
[coberski@gracelandfruit.com](mailto:coberski@gracelandfruit.com)