

**Ingredients:**

Organic Cherries, Organic Sugar, Organic Sunflower Oil

**Product Description:**

This product is prepared in accordance with good manufacturing practices by infusing organic whole red tart pitted cherries in an organic cane sugar solution or organic evaporated cane juice. Subsequently infused cherries are dried to a specified moisture range. Organic sunflower oil is topically applied. The finished product is analyzed for quality, inspected and passed through a metal detector.

**Product Requirements:**

Characteristic	Tolerance	Method
Moisture	8% - 15%	Karl Fischer
Oil	< 1.0 %	Hexane Extraction
Color	Typical red of sweetened dried cherries	Visual
Flavor	Typical of sweetened dried cherries without any off note	Organoleptic
Extraneous Plant Material	< 2 pieces in 25 lbs.	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:**

USDA Organic, Kosher, Halal, Non-GMO

**Packaging:**

The product is packaged in corrugated cartons with a non-sealed polyethylene bag. The carton is sealed with packaging tape. Net Weight: 10lb/4.54kg.

**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.

**Nutritional Information:**

<b>Analyses</b>	<b>Nutrients per 100 gram*</b>
Calories (Cal)	343.4
Calories from fat (Cal)	2.88
<b>Total fat (g)</b>	0.32
Saturated fat (g)	<0.10
Trans fat (g)	<0.10
Polyunsaturated fat (g)	<0.10
Monounsaturated fat (g)	0.21
<b>Cholesterol (mg)</b>	<1.0
<b>Sodium (mg)</b>	12.7
Potassium (mg)	522.0
<b>Total carbohydrates (g)</b>	86.1
Dietary fiber (g)	4.63
Soluble fiber (g)	2.45
Insoluble fiber (g)	2.18
Sugars (g)	67.65
Sugars include added sugars (g) <sup>a</sup>	37.32
<b>Protein (g)</b>	2.44
Vitamin D (µg)	<1.00
Calcium (mg)	56.6
Iron (mg)	0.85
% Ash	1.20%
% Moisture	9.95%

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1c

\*Proximate analysis of a typical sample

<sup>a</sup> Estimated from differences in sugars between infused dried cherries and uninfused (no sugar infusion) dried cherries