Product Specification
Dried Whole
Cranberries

Product Code **00087** 

EN-SP-018

Revision No: H Revision Date: 06/02/2020 Last Date Reviewed: 11/17/2020 Approved By: J. Heystek Pg. 1

# Ingredients:

Whole Cranberries, Sugar, Sunflower Oil

# **Product Description:**

This product is prepared in accordance with good manufacturing practices by infusing whole cranberries in a cane sugar solution. Subsequently infused cranberries are dried to a specified moisture range. 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% - 14%  | Karl Fischer      |
| Oil                       | < 1.0 %   | Hexane Extraction |
| Color                     | Typical red of sweetened dried cranberries                  | Visual            |
| Flavor                    | Typical of sweetened dried cranberries without any off note | Organoleptic      |
| Piece Count               | Less than 800 per lb.                                       | Physical Count    |
| 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:

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: 25lb/11.34kg.

# 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.



# Product Specification Dried Whole Cranberries

Product Code 00087

EN-SP-018

Revision No: H Revision Date: 06/02/2020 Last Date Reviewed: 11/17/2020 Approved By: J. Heystek Pg. 2

## **Nutritional Information:**

| Analyses                                     | Nutrients per 100 gram* |
|--|-------------------------|
| Calories (Cal)                               | 351.5                   |
| Calories from fat (Cal)                      | 7.2                     |
| Total fat (g)                                | 0.8                     |
| Saturated fat (g)                            | 0.1                     |
| Trans fat (g)                                | <0.1                    |
| Polyunsaturated fat (g)                      | 0.1                     |
| Monounsaturated fat (g)                      | 0.5                     |
| Cholesterol (mg)                             | <0.8                    |
| Sodium (mg)                                  | 1.8                     |
| Potassium (mg)                               | 115.0                   |
| Total carbohydrates (g)                      | 89.5                    |
| Dietary fiber (g)                            | 7.1                     |
| Soluble fiber (g)                            | 3.7                     |
| Insoluble fiber (g)                          | 3.4                     |
| Sugars (g)                                   | 65.8                    |
| Sugars include added sugars (g) <sup>a</sup> | 23.0                    |
| Protein (g)                                  | 0.5                     |
| Vitamin D (µg)                               | <0.55                   |
| Calcium (mg)                                 | 11.8                    |
| Iron (mg)                                    | <0.3                    |
| % Ash  | 0.3%                    |
| % Moisture                                   | 8.9%                    |

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1iC

<sup>\*</sup>Proximate analysis of a typical sample

<sup>&</sup>lt;sup>a</sup> Estimated from differences in sugars between infused dried whole cranberries and uninfused (no sugar infusion) dried whole cranberries