

Ingredients:

Cranberries, Sugar, Sunflower Oil

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing cranberries in a cane sugar solution. Subsequently infused cranberries are dried to a specified moisture range. Sunflower oil is topically applied. The dried fruit is passed through a 9.5mm or smaller screen and the finished product is analyzed for quality, inspected and passed through a metal detector.

Product Requirements:

Characteristic	Tolerance	Method
Moisture	3% - 13%	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
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

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.

Nutritional Information:

Analyses	Nutrients per 100 gram*
Calories (Cal)	350.7
Calories from fat (Cal)	4.7
Total fat (g)	0.52
Saturated fat (g)	<0.10
Trans fat (g)	<0.10
Polyunsaturated fat (g)	<0.10
Monounsaturated fat (g)	0.34
Cholesterol (mg)	<1.0
Sodium (mg)	7.4
Potassium (mg)	47.7
Total carbohydrates (g)	90.0
Dietary fiber (g)	4.67
Soluble fiber (g)	1.11
Insoluble fiber (g)	3.56
Sugars (g)	72.11
Sugars include added sugars (g) ^a	46.4
Protein (g)	0.62
Vitamin D (µg)	<0.55
Vitamin A (IU)	2.7
Vitamin C (mg)	<1.00
Calcium (mg)	11.5
Iron (mg)	<0.10
% Ash	0.13%
% Moisture	8.76%

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1iC

*Proximate analysis of a typical sample

^a Estimated from differences in sugars between infused dried cranberries and uninfused (no sugar infusion) dried cranberries

Revision History

Revision	Date	Description	Distribution List:
C	9/19/07	Initial Release	All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP; RDGP; SCGP; SMGP; EXGP
D	10/26/16	New format, added label, revised product description "passed thru a 9.5mm screen" to passed thru a 9.5mm screen and retained on a 3.74mm screen	
E	8/1/17	Updated label, changed moisture from 7-11%	
F	3/15/18	Revised lot code removing hyphen, revised product description	