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Revision No: F      Revision Date: 06/02/2020      Last Date Reviewed: 12/17/2020      Approved By: J. Heystek      Pg. 1

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**Ingredients:**

Cherries, Sugar, Sunflower Oil

**Product Description:**

This product is prepared in accordance with good manufacturing practices by infusing whole red tart pitted cherries in a cane sugar solution. Subsequently infused cherries 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% - 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:**

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.

**Nutritional Information:**

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<b>Analyses</b>	<b>Nutrients per 100 gram*</b>
Calories (Cal)	350.30
Calories from fat (Cal)	4.5
<b>Total fat (g)</b>	0.5
Saturated fat (g)	<0.1
Trans fat (g)	<0.1
Polyunsaturated fat (g)	<0.1
Monounsaturated fat (g)	0.3
<b>Cholesterol (mg)</b>	<0.8
<b>Sodium (mg)</b>	3.6
Potassium (mg)	426.3
<b>Total carbohydrates (g)</b>	82.9
Dietary fiber (g)	5.5
Sugars (g)	71.6
Sugars include added sugars (g) <sup>a</sup>	25.0
<b>Protein (g)</b>	3.6
Vitamin D (µg)	<0.6
Calcium (mg)	42.7
Iron (mg)	0.7
% Ash	1.1%
% Moisture	12.0%

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

## Revision History