

Ingredients:

Cherries, Sugar, Sunflower Oil

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing whole red tart pitted cherries prior to drying to a specified moisture range. Sunflower is topically applied. The finished dried fruit is analyzed for quality, visually inspected and passed thru a metal detector before packaging.

Product Requirements:

Characteristic	Tolerance	Method
Moisture	8%-15%	Karl Fischer
Oil	<1.0%	Hexane Extraction
Color	Typical red of sweetened dried cherry	Visual
Flavor	Typical of sweetened dried cherry	Organoleptic
Extraneous Plant Material	< 2 pieces in 25 pounds	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: 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:

Analyses	Nutrients per 100 gram*
Calories (Cal)	350.30
Calories from fat (Cal)	4.5
Total fat (g)	0.5
Saturated fat (g)	<0.1
Trans fat (g)	<0.1
Polyunsaturated fat (g)	<0.1
Monounsaturated fat (g)	0.3
Cholesterol (mg)	<0.8
Sodium (mg)	3.6
Potassium (mg)	426.3
Total carbohydrates (g)	82.9
Dietary fiber (g)	5.5
Sugars (g)	71.6
Sugars include added sugars (g) ^a	25.0
Protein (g)	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 101.9c1iC

*Proximate analysis of a typical sample

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

Revision History

Revision	Date	Description	Distribution List:
E	08/01/17	Updated label	All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP; RDGP; SCGP; SMGP; EXGP
F	03/19/18	Update lot code format	
G	06/02/21	New document format	