

Ingredients:

Cherries, Sugar, Rice Flour, 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. The dried cherries are julienne sliced (1/8" thickness), rice flour and sunflower oil are topically applied. The finished product is analyzed for quality, inspected and passed through a metal detector.

Product Requirements:

Characteristic	Tolerance	Method
Moisture	7% - 11%	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

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)	358.89
Calories from fat (Cal)	5.4
Total fat (g)	0.6
Saturated fat (g)	1.0
Trans fat (g)	<0.1
Polyunsaturated fat (g)	<0.1
Monounsaturated fat (g)	0.42
Cholesterol (mg)	<1.00
Sodium (mg)	25.42
Potassium (mg)	283.74
Total carbohydrates (g)	87.32
Dietary fiber (g)	3.29
Soluble fiber (g)	2.20
Insoluble fiber (g)	1.09
Sugars (g)	65.10
Sugars include added sugars (g) ^a	24.65
Protein (g)	1.86
Vitamin D (µg)	<1.0
Calcium (mg)	43.59
Iron (mg)	0.99
% Ash	1.1%
% Moisture	12.17%

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1c

*Proximate analysis of a typical sample

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