

Ingredients:

Cranberries, Sugar, Glycerin, Sunflower Oil

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing sliced cranberries in a cane sugar solution. Subsequently infused cranberries are dried to a specified moisture range. Glycerin 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
Glycerin	3% - 7%	HPLC
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

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)	349.2
Calories from fat (Cal)	2.7
Total fat (g)	0.3
Saturated fat (g)	<0.10
Trans fat (g)	<0.10
Polyunsaturated fat (g)	<0.10
Monounsaturated fat (g)	0.2
Cholesterol (mg)	<0.8
Sodium (mg)	4.4
Potassium (mg)	61.9
Total carbohydrates (g)	86.1
Dietary fiber (g)	8.2
Sugars (g)	69.4
Sugars include added sugars (g) ^a	46.1
Protein (g)	0.6
Vitamin D (µg)	<0.55
Calcium (mg)	8.7
Iron (mg)	<0.44
% Ash	0.11%
% Moisture	12.9%

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 sliced cranberries and uninfused (no sugar infusion) dried sliced cranberries