

**Ingredients:**

Cherries, Sugar, Tart Cherry Juice, Sunflower Oil

**Product Description:**

This product is prepared in accordance with good manufacturing practices from brined cherry halves which have been effectively rinsed to remove sulfur. The cherries are infused in a cherry infusion syrup consisting of sugar and red tart cherry juice. 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	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
Pit Count	1 pit in 3000 lbs.	
Extraneous Plant Material	< 2 pieces in 25 lbs.	Visual
Metal Detection	Verified at 1.2 mm Fe, 1.5 mm Non Fe, 1.5 mm SS	
Total Plate Count	< 500 cfu/g	AOAC 966.23
Yeast/Mold	< 250 cfu/g	FDA BAM
Coliform	< 1 MPN/g	AOAC 996.24
Total Sulfites (as SO <sub>2</sub> )	< 10 ppm	AOAC 990.28

**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:**

<b>Analyses</b>	<b>Nutrients per 100 gram*</b>
Calories (Cal)	346.24
Calories from fat (Cal)	8.82
<b>Total fat (g)</b>	0.98
Saturated fat (g)	<0.10
Trans fat (g)	<0.10
Polyunsaturated fat (g)	0.10
Monounsaturated fat (g)	0.80
<b>Cholesterol (mg)</b>	<1.0
<b>Sodium (mg)</b>	27.0
Potassium (mg)	167.0
<b>Total carbohydrates (g)</b>	84.98
Dietary fiber (g)	4.8
Soluble fiber (g)	3.3
Insoluble fiber (g)	1.5
Sugars (g)	77.0
Sugars include added sugars (g) <sup>a</sup>	33.3
<b>Protein (g)</b>	0.89
Vitamin D (µg)	<1.00
Calcium (mg)	115.0
Iron (mg)	0.66
% Ash	0.75%
% Moisture	12.40%

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