

Ingredients:

Red Beet, Sugar, Sunflower Oil, Citric Acid, Malic Acid, Salt

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing cubed beets in a cane sugar, acid, and salt solution. Subsequently infused beets 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	6% - 14%	Karl Fischer
Water Activity	< 0.600	Dew Point Method
Oil	< 1.0 %	Hexane Extraction
Color	Typical deep red/purple of dried beet	Visual
Flavor	Typical of beet with no off-flavors	Organoleptic
Extraneous Plant Material	< 2 pieces in 25 lbs.	Visual
Total Plate Count	< 5000 cfu/g	AOAC 966.23
Yeast/Mold	< 250 cfu/g	FDA BAM
Coliform	< 3 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 24 months when stored in a cool dry atmosphere. Recommended storage temperature: 40-50°F. Temper product up to room temperature (60°F – 75°) before use for optimal flowability.

Nutritional Information:

Analyses	Nutrients per 100 gram*
Calories (Cal)	328.0
Calories from fat (Cal)	3.0
Total fat (g)	0.36
Saturated fat (g)	0.1
Trans fat (g)	<0.1
Polyunsaturated fat (g)	0.1
Monounsaturated fat (g)	0.2
Cholesterol (mg)	<0.8
Sodium (mg)	192.0
Potassium (mg)	436.0
Total carbohydrates (g)	83.8
Dietary fiber (g)	5.30
Sugars (g)	68.5
Sugars include added sugars (g) ^a	11.8
Protein (g)	2.1
Vitamin D (IU)	<4.0
Calcium (mg)	38.0
Iron (mg)	<0.1
% Ash	1.5
% Moisture	12.2

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

Revision: C Rev Date: 04/15/2025 Last Date Reviewed: 04/15/2025 Approved By: D. Gentry Pg. 3

Revision History

Revision	Date	Description	Distribution List:
A	09/04/2024	Initial Development Release	All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP; RDGP; SCGP; SMGP; EXGP
B	02/19/2025	Added Nutritionals	
C	04/15/2025	Updated Microbiology Requirements	