

Ingredients:

Whole Cranberries, Sugar, Sunflower Oil

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing whole cranberries in a cane sugar solution. Subsequently infused cranberries 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	8% - 14%	Karl Fischer
Oil	< 1.0 %	Hexane Extraction
Color	Typical red of sweetened dried cranberries	Visual
Flavor	Typical of sweetened dried cranberries without any off note	Organoleptic
Piece Count	Less than 800 per lb.	Physical Count
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, 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 two years when stored in a cool dry atmosphere. Recommended storage temperature: 40-50°F.

Nutritional Information:

Analyses	Nutrients per 100 gram*
Calories (Cal)	351.5
Calories from fat (Cal)	7.2
Total fat (g)	0.8
Saturated fat (g)	0.1
Trans fat (g)	<0.1
Polyunsaturated fat (g)	0.1
Monounsaturated fat (g)	0.5
Cholesterol (mg)	<0.8
Sodium (mg)	1.8
Potassium (mg)	115.0
Total carbohydrates (g)	89.5
Dietary fiber (g)	7.1
Soluble fiber (g)	3.7
Insoluble fiber (g)	3.4
Sugars (g)	65.8
Sugars include added sugars (g) ^a	23.0
Protein (g)	0.5
Vitamin D (µg)	<0.55
Calcium (mg)	11.8
Iron (mg)	<0.3
% Ash	0.3%
% Moisture	8.9%

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