

Ingredients:

Cranberries, Sugar, Natural Strawberry Flavor, 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. Natural strawberry flavor 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% - 15%	Karl Fischer
Oil	< 1.0 %	Hexane Extraction
Added Flavoring	0.5%	By Weight
Color	Typical red of sweetened dried cranberries	Visual
Flavor	Typical of strawberry flavored dried cranberries without any off note	Organoleptic
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)	343
Calories from fat (Cal)	4.6
Total fat (g)	0.51
Saturated fat (g)	0.08
Trans fat (g)	<0.10
Polyunsaturated fat (g)	0.07
Monounsaturated fat (g)	0.34
Cholesterol (mg)	<1.00
Sodium (mg)	9.9
Potassium (mg)	43.9
Total carbohydrates (g)	86.1
Dietary fiber (g)	4.03
Soluble fiber (g)	1.30
Insoluble fiber (g)	2.73
Sugars (g)	73.1
Sugars include added sugars (g) ^a	48.6
Protein (g)	0.31
Vitamin D (µg)	<1.00
Vitamin A (IU)	23.0
Vitamin C (mg)	<1.00
Calcium (mg)	5.5
Iron (mg)	<0.10
% Ash	0.14%
% Moisture	12.5%

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