

Ingredients:

Cranberries, Sugar, Sunflower Oil

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing cranberries in a cane sugar solution. Subsequently, the infused cranberries are dried to a specified moisture range. Sunflower oil is topically applied. The finished product is processed through a dicing process, analyzed for quality, inspected and passed through a metal detector.

Product Requirements:

Characteristic	Tolerance	Method
Moisture	3%-13%	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
Extraneous Plant Material	< 2 pc per 25 lbs.	Visual
Granulation (on 1/4")	< 20.0%	Rotap Shaker
Granulation (through #8)	< 5.0%	Rotap Shaker
Total Plate Count	< 5000 cfu/g	AOAC 966.23
Yeast/Mold	< 100 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 two years when stored in a cool dry atmosphere. Recommended storage temperature: 40-50°F.

Nutritional Information:

Analyses	Nutrients per 100 gram*
Calories (Cal)	362.8
Calories from fat (Cal)	6.1
Total fat (g)	0.7
Saturated fat (g)	0.1
Trans fat (g)	<0.10
Polyunsaturated fat (g)	<0.10
Monounsaturated fat (g)	0.5
Cholesterol (mg)	<0.8
Sodium (mg)	6.8
Potassium (mg)	54.9
Total carbohydrates (g)	88.6
Dietary fiber (g)	8.9
Sugars (g)	75.7
Sugars include added sugars (g) ^a	48.2
Protein (g)	0.6
Vitamin D (µg)	16.2
Calcium (mg)	6.4
Iron (mg)	<0.49
% Ash	0.2%
% Moisture	10.0%

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