



Product: Juice Infused Sweetened Dried Cranberries

Date: 10 May 2018

Supersedes: 16 March 2017

Product Description:

Juice Infused Sweetened Dried Cranberries are produced by infusing sweetener from pineapple and clarified pineapple juice concentrate into sliced superior grade cranberries until a specific equilibrate Brix range is reached. The product is then dried to moisture specification, and lightly sprayed with oil. The process conforms to all provisions of the Food, Drug and Cosmetic Act.

Specifications	Tolerance	Method
Moisture	11% - 16%	Karl Fischer
Retained on 5/8" (16 mm) mesh screen	5% maximum	Rotap, 1 minute
Thru US #4 screen	1% maximum	Rotap, 1 minute
Oil	1.0% maximum	Hexane Extraction
Flavor and Odor	Tart, fruit flavor	Sensory
Foreign Material (Non-cranberry plant origin)	None	Direct count
Insect Contamination	None	Direct count
Harmless Extraneous Plant Material: stems/leaves	2 maximum/25 lb (11.34 kg)	Direct count

Microbiological

Yeast	<100 cfu/g	Microbiological methods as described by the Association of Official Analytical Chemists (AOAC), American Public Health Association (APHA), NCh, or BAM (Bacteriological Analytical Manual, FDA)
Mold	<100 cfu/g	
Aerobic Plate Count	<500 cfu/g	

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Packaging

Enclosed in a non-sealed 2 mil high-density polybag inside a corrugated box sealed with tamper evident security tape.

Net weight: 25 lb (11.34 kg)

Labeling

All containers shall bear the following information: name of product ingredients, net contents, manufacture date (month/day/year) and/or lot number, best before date (day/month/year), Kosher- O.U., Halal.

Ingredients

Cranberries, pineapple syrup*, clarified pineapple juice concentrate, sunflower oil

*Other ingredient customer labeling options for pineapple syrup:

Fruit sugar (pineapple)

Sugar (pineapple)

Pineapple sugar

Storage Recommendations

Store in a cool, dry atmosphere not to exceed 65°F (18°C).

Expected Shelf-Life

Twelve months when stored properly below 65°F (18°C).

Shelf life can be extended to twenty-four months when stored at 40°F (4°C) +/- 5°F (-15°C).