

Product Specification

Orange Flavored Dried Cranberries**Product number: 14004**

1. Product description

ATOKA Cranberries Inc. Orange Flavored Dried Cranberries are produced from high quality cranberries carefully selected with a laser sorter. They are then sliced and infused in sugar syrup. The infused cranberries are then dried to moisture specification and lightly sprayed with oil. This process maintains the natural color and flavor. No artificial ingredients are added. Processing conforms to the American and Canadian Food, Drug and Cosmetic Act and the Code of Regulations, Title 21, part 110, current Good Manufacturing Practices.

2. Ingredient

Cranberries, sugar, sunflower oil, natural orange flavor wonf.

3. Chemical and physical Analysis

Moisture	: 13 -16 %
Water activity	: 0.44 – 0.62
Color	: Natural red color, typical of cranberry
Flavor/ Aroma	: Orange flavor with a hint of cranberry taste
Oil	: Max. 1% added
Harmless Extraneous Plant Material (stems/leaves)	: Max. 2 /25 lb. (11.34 kg)

4. Microbiological Analysis

TPC	: < 1000 CFU/g
Yeast & molds	: < 100 CFU/g
Coliforms	: < 10 CFU/g

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5. Packaging*

14004-227	Packed in 227g sealed polyethylene bags inside a corrugated box. Box pattern: 48 bags / box (Net weight: 24 lb/ 10.89 kg). Pallet pattern: 49 boxes (Net weight: 1177 lb/ 533.88 kg)
14004-10	Packed in non-sealed polyethylene bag inside a corrugated box. Pallet pattern: 144 cs of 10 lb (4.54 kg) / Net weight: 1 440 lb (653.17 kg)
14004-25	Packed in non-sealed polyethylene bag inside a corrugated box. Pallet pattern: 64 cs of 25 lb (11.34 kg) / Net weight: 1 600 lb (725.75 kg)

* The pallet format is subject to change depending on transportation standards of the destination country.

6. Labeling

Each box is identified with the following: product name, case code, ingredients, net weight, item code, lot number, Kosher (MK) and ATOKA Cranberry's name and address.

7. Kosher Certificate

MK Parve.

8. Shipping

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

9. Storage

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

10. Expected Shelf Life

12 months when properly stored.