

## Product Specification

### Apple Flavored Dried Cranberries

**Product number: 14011**

#### 1. Product description

Atoka Cranberries Inc. Apple 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 apple flavor wonf.

#### 3. Chemical and physical Analysis

<b>Moisture</b>	: 13 -16 %
<b>Water activity</b>	: 0.45 – 0.60
<b>Color</b>	: Natural red color, typical of cranberry
<b>Flavor/ Aroma</b>	: Apple flavor with a hint of cranberry taste
<b>Oil</b>	: Max. 1% added
<b>Harmless Extraneous Plant Material (stems/leaves)</b>	: Max. 2 /25 lb. (11.34 kg)

#### 4. Microbiological Analysis

<b>TPC</b>	: < 1000 CFU/g
<b>Yeast &amp; molds</b>	: < 100 CFU/g
<b>Coliforms</b>	: < 10 CFU/g

#### 5. Packaging\*

**14011-25**

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.

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### **6. Labeling**

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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.

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### **7. Kosher Certificate**

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MK Parve.

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### **8. Shipping**

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Ship in a cool dry atmosphere not to exceed 65°F (18°C). For best results, keep refrigerated at 40°F ± 4°F (4°C ± 2°C).

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### **9. Storage**

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Store in a cool dry atmosphere not to exceed 65°F (18°C). For best results, keep refrigerated at 40°F ± 4°F (4°C ± 2°C).

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### **10. Expected Shelf Life**

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12 months when properly stored.

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