

Product Specification

Glycerated Dried Cranberry Strips

Product number: 14208

1. Product description

ATOKA Cranberries Inc. Glycerated Dried Cranberry Strips are produced from high quality cranberries carefully selected with a laser sorter. They are then sliced and infused in sugar syrup and glycerine. The infused cranberries are then dried to moisture specification, lightly sprayed with oil and then cut into strips. 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, glycerine, sunflower oil.

3. Chemical and physical Analysis

Moisture	: 7-11 %
Water activity	: 0.31-0.53
Color	: Natural red color, typical of cranberry
Flavor/ Aroma	: Typical of cranberry flavor; no off flavors or odors.
Oil	: Max. 3% added
Glycerine	: 11 – 16 %
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

5. Packaging*

14208-25	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).
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* The pallet format is subject to change depending on transportation standards of the destination country.

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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.
