

Revision: H

Rev Date: 06/24/2025

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Approved By: D. Gentry

Pg. 1

Ingredients:

Cranberries, Sugar, Sunflower Oil

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing sliced cranberries in a cane sugar solution. Subsequently infused cranberries are dried to a specified moisture range. Sunflower oil is topically applied. The dried fruit is passed through a 9.5mm or smaller screen and the finished product is 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 pieces in 25 lbs.	Visual
Total Plate Count	< 500 cfu/g	AOAC 966.23
Yeast/Mold	< 250 cfu/g	FDA BAM
Coliform	< 1 MPN/g	AOAC 996.24
Bacillus	< 100 cfu/g	FDA BAM
Salmonella	Neg / 375g	AOAC-RI 121501
E. Coli	< 3 MPN/g	AOAC 988.19

Certification:

Kosher, Halal

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)	350.7
Calories from fat (Cal)	4.7
Total fat (g)	0.5
Saturated fat (g)	<0.1
Trans fat (g)	<0.1
Polyunsaturated fat (g)	<0.1
Monounsaturated fat (g)	0.34
Cholesterol (mg)	<1.0
Sodium (mg)	7.4
Potassium (mg)	47.7
Total carbohydrates (g)	90.0
Dietary fiber (g)	4.7
Sugars (g)	72.1
Sugars include added sugars (g) ^a	46.4
Protein (g)	0.6
Vitamin D (µg)	<0.55
Calcium (mg)	11.5
Iron (mg)	<0.1
% Ash	0.13%
% Moisture	8.8%

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

Revision History

Revision	Date	Description	Distribution List:
G	06/23/2025	Reupload and Review	All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP; RDGP; SCGP; SMGP; EXGP
H	06/24/2025	Added Microbiology Requirements	