

**Ingredients:**

Red Beet, Sugar, Sunflower Oil, Citric Acid, Malic Acid, Salt

**Product Description:**

This product is prepared in accordance with good manufacturing practices by infusing cubed beets in a cane sugar, acid, and salt solution. Subsequently infused beets are dried to a specified moisture range. Sunflower oil is topically applied. The finished product is analyzed for quality, inspected and passed through a metal detector.

**Product Requirements:**

| Characteristic            | Tolerance                             | Method            |
|---------------------------|---------------------------------------|-------------------|
| Moisture                  | 6% - 14%                              | Karl Fischer      |
| Water Activity            | < 0.600                               | Dew Point Method  |
| Oil                       | < 1.0 %                               | Hexane Extraction |
| Color                     | Typical deep red/purple of dried beet | Visual            |
| Flavor                    | Typical of beet with no off-flavors   | Organoleptic      |
| Extraneous Plant Material | < 2 pieces in 25 lbs.                 | Visual            |
| Total Plate Count         | < 5000 cfu/g                          | AOAC 966.23       |
| Yeast/Mold                | < 250 cfu/g                           | FDA BAM           |
| Coliform                  | < 3 MPN/g                             | AOAC 996.24       |

**Certification:**

Kosher, Halal, Non-GMO

**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 24 months when stored in a cool dry atmosphere. Recommended storage temperature: 40-50°F. Temper product up to room temperature (60°F – 75°) before use for optimal flowability.

**Nutritional Information:**

| Analyses                                     | Nutrients per 100 gram* |
|----------------------------------------------|-------------------------|
| Calories (Cal)                               | 328.0                   |
| Calories from fat (Cal)                      | 3.0                     |
| <b>Total fat (g)</b>                         | 0.36                    |
| Saturated fat (g)                            | 0.1                     |
| Trans fat (g)                                | <0.1                    |
| Polyunsaturated fat (g)                      | 0.1                     |
| Monounsaturated fat (g)                      | 0.2                     |
| <b>Cholesterol (mg)</b>                      | <0.8                    |
| <b>Sodium (mg)</b>                           | 192.0                   |
| Potassium (mg)                               | 436.0                   |
| <b>Total carbohydrates (g)</b>               | 83.8                    |
| Dietary fiber (g)                            | 5.30                    |
| Sugars (g)                                   | 68.5                    |
| Sugars include added sugars (g) <sup>a</sup> | 11.8                    |
| <b>Protein (g)</b>                           | 2.1                     |
| Vitamin D (IU)                               | <4.0                    |
| Calcium (mg)                                 | 38.0                    |
| Iron (mg)                                    | <0.1                    |
| % Ash                                        | 1.5                     |
| % Moisture                                   | 12.2                    |

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1iC

\*Proximate analysis of a typical sample

<sup>a</sup> 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:                                                                              |
|----------|------------|-----------------------------------|-------------------------------------------------------------------------------------------------|
| A        | 09/04/2024 | Initial Development Release       | All GFI Stakeholders: HRGP;<br>ITGP; ACGP; PRGP; ENGP;<br>QSGP; ICGP; RDGP; SCGP;<br>SMGP; EXGP |
| B        | 02/19/2025 | Added Nutritionals                |                                                                                                 |
| C        | 04/15/2025 | Updated Microbiology Requirements |                                                                                                 |
|          |            |                                   |                                                                                                 |
|          |            |                                   |                                                                                                 |