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Revision No: J      Revision Date: 10/09/2024      Last Date Reviewed: 10/09/2024      Approved By: D. Gentry      Pg. 1

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**Ingredients:**

Cherries, Sugar, Sunflower Oil

**Product Description:**

This product is prepared in accordance with good manufacturing practices by infusing whole red tart pitted cherries in a cane sugar solution. Subsequently infused cherries 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	8% - 15%	Karl Fischer
Oil	< 1.0 %	Hexane Extraction
Color	Typical red of sweetened dried cherries	Visual
Flavor	Typical of sweetened dried cherries 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	< 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 two years when stored in a cool dry atmosphere. Recommended storage temperature: 40-50°F.

**Nutritional Information:**

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Analyses	Nutrients per 100 gram*
Calories (Cal)	328.5
Calories from fat (Cal)	4.5
<b>Total fat (g)</b>	0.5
Saturated fat (g)	<0.1
Trans fat (g)	<0.1
Polyunsaturated fat (g)	<0.1
Monounsaturated fat (g)	0.3
<b>Cholesterol (mg)</b>	<0.8
<b>Sodium (mg)</b>	3.6
Potassium (mg)	426.3
<b>Total carbohydrates (g)</b>	82.9
Dietary fiber (g)	5.5
Sugars (g)	71.6
Sugars include added sugars (g) <sup>a</sup>	26.5
<b>Protein (g)</b>	3.6
Vitamin D (µg)	<0.6
Calcium (mg)	42.7
Iron (mg)	0.7
% Ash	1.1%
% Moisture	12.0%

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 cherries and uninfused (no sugar infusion) dried cherries

## Revision History

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Revision	Date	Description	Distribution List:
C	5/2/12	Initial Release	All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP; RDGP; SCGP; SMGP; EXGP
E	8/1/17	Updated Foxjet box layout removing part number prefix	
F	5/2/20	Removed label. Included written contents	
G	4/14/22	Updated Added Sugars	
H	5/2/23	Updated Added Sugars	
I	6/26/23	Updated Nutritionals	
J	10/09/24	Updated Coliforms to < 3 MPN/g	