

Ingredients:

Sweet Potato, Sugar, Sunflower Oil, Citric Acid, Ascorbic Acid, Salt

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing cubed sweet potatoes in a cane sugar, acid, and salt solution. Subsequently infused sweet potatoes 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% - 14%	Karl Fischer
Water Activity	< 0.600	Dew Point Method
Oil	< 1.0 %	Hexane Extraction
Color	Typical orange of sweet potato	Visual
Flavor	Typical of baked sweet potato	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	< 1 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.

Nutritional Information:

Analyses	Nutrients per 100 gram*
Calories (Cal)	357.6
Calories from fat (Cal)	5.76
Total fat (g)	0.64
Saturated fat (g)	0.11
Trans fat (g)	<0.10
Polyunsaturated fat (g)	0.10
Monounsaturated fat (g)	0.43
Cholesterol (mg)	<0.8
Sodium (mg)	129
Potassium (mg)	401
Total carbohydrates (g)	86.2
Dietary fiber (g)	4.10
Sugars (g)	57.51
Sugars include added sugars (g) ^a	12.60
Protein (g)	1.77
Vitamin D (µg)	<0.55
Calcium (mg)	39.7
Iron (mg)	0.62
Vitamin A (as Beta Carotene mcg RAE)	386.0
Vitamin C (mg)	50.02
% Ash	1.15
% Moisture	10.19

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:
A	06/06/2023	Initial Development Release	All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP; RDGP; SCGP; SMGP; EXGP
B	08/30/2023	Updated Moisture and Water Activity	
C	11/16/2023	Updated Water Activity	
D	02/14/2024	Updated Certifications	
E	02/12/2025	Updated Shelf Life	