

PRODUCT: Infused Dried Cranberries
Product code: CRAS-01

PRODUCT DESCRIPTION:

Cranberries previously selected and produced by osmotic drying in sugar cane syrup. The product is then carefully end dried to specified moisture content to preserve color and flavor, and slightly oil sprayed. No preservatives, flavorings or colorings are added.

SPECIFICATIONS	TOLERANCE
Moisture	10 - 16 %
Water Activity	0.55 - 0.68
Oil	1.0% maximum
Color	Typical uniform cranberry red
Flavor and essence	Typical of wholesome.
Extraneous plant material	< 3 cm ²
Appearance	individually whole fruit

MICROBIOLOGICAL

Specification	Tolerance	Method
Yeast and Mold (per g)	< 100	NCh 2734 Of 2002
E. coli (MPN per g)	< 3	NCh 2636 Of 2001
Salmonella spp (per 25g)	Absent	NCh 2675 Of 2002
TPC (Total Plate Count UFC)	< 500	NCh 2659 Of 2002

INGREDIENTS

Cranberry, sucrose and sunflower oil

PACKAGING

Enclosed in a non-sealed high density polyethylene, 10 Kg per box
 Enclosed in a non-sealed high density polyethylene, 11,34 Kg per box

STORAGE RECOMMENDATIONS

Store in a cool, dry atmosphere between 2°C-18 °C

EXPECTED SHELF-LIFE

18 months, when properly stored

NUTRITIONAL INFORMATION (Nutrient per 100g):

Energy (Kcal)	349
Proteins (g)	0,32
Total Fat (g)	0,873
Saturated Fat	<0,5
Total Carbohydrates (g)	84,9
Sugar (g)	72,4
Fiber (g)	6,82
Sodium (mg)	6,15

These specifications are subject to change