

Quality Operating Guidelines Customer Ingredient Specifications

TITLE: GLYCERATED DICED SWEETENED DRIED CRANBERRIES UPC 94630

DATE: <u>5 January 2017</u> SUPERSEDES: <u>17 July 2014</u> PAGE: <u>1 OF 2</u>

PRODUCT DESCRIPTION:

Sweetened dried cranberries are produced by infusing a sucrose syrup into sliced superior grade cranberries, prepared form the sound, mature berries of the commonly cultivated cranberry plant (Genus/species – Vaccinium macrocarpon) until a specific equilibrate Brix range is reached. The product is then infused with glycerine and then dried to moisture specification, lightly sprayed with oil and sliced through a slicer. The process conforms to all provisions of the Food, Drug and Cosmetic Act.

| SPECIFICATIONS | | TOLERANCE | | METHOD |
|--|--------------------------|---|---|-------------------|
| Water Activity | | 0.39 - 0.46 | | Decagon |
| Retained on 1/4" mesh screen | | 49% maximum | | Rotap, 10 minutes |
| Thru U.S. # 8 screen | | 3% maximum | | Rotap, 10 minutes |
| Oil | | 1.0% maximum | | Hexane Extraction |
| % Glycerine | | 11% – 16% | | HPLC |
| Color | | Typical uniform cranberry red | | Visual |
| Flavor and Odor | | Typical tart, fruit flavor with no off flavors or odors | | Sensory |
| Foreign Material (Non-cranberry plant origin) | | None | | Direct count |
| Insect Contamination | | None | | |
| Harmless Extraneous Plant Material: stems/leaves | | 2 maximum/25 lb. (11.34kg.) | | |
| MICROBIOLOGICAL: | | | | |
| Yeast | <100 cfu/g <100 cfu/g | | Microbiological methods as described by the Association of Official Analytical Chemists (AOAC), American Public Health Association (APHA), NCh, or BAM (Bacteriological | |
| Mold | | | | |
| Aerobic Plate Count | <500 cfu/g | | Analytical Manual, FDA) | |

PACKAGING

Enclosed in a non-sealed 2mil high-density polybag inside a corrugated box. Net weight: 25 lbs. (11.34kg.)

LABELING

All containers shall bear the following information: name of product including UPC, ingredients, net contents, manufacture date (month/day/year) and/or lot number, Best Before date, Ocean Spray® name and address, OU (Kosher), Halal – Crescent M.

INGREDIENTS

Cranberries, sugar, glycerine, citric acid, sunflower oil.

STORAGE RECOMMENDATIONS

Store in a cool, dry atmosphere not to exceed 65°F. (18°C)

EXPECTED SHELF-LIFE

24 months @ <65°F. (18°C)

OCEAN SPRAY® WARRANTS ONLY THAT <u>GLYCERATED DICED--SWEETENED DRIED CRANBERRIES</u>, SOLD SHALL CONFORM TO THESE SPECIFICATIONS. ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY WARRANTIES OF MERCHANTABILITY OR FITNESS, ARE EXCLUDED.