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**PRODUCT SPECIFICATIONS:
Double Diced Sweetened Dried Cranberries; SDC- 032**

DESCRIPTION:

Cranberries (*Vaccinium macrocarpon*) previously selected and cut, are produced by infusing sucrose syrup. The product is then dried to the moisture specification and sprayed with sunflower oil and sliced through a slicer.

Chemical / Physical Properties Analysis

Parameter	Tolerance	Method
Moisture (*)	7 -12 %	Moisture analyzer MA 30 sartorius
Water Activity (*)	0.42– 0.64	Decagon
Sunflower Oil(s) (added) (*)	< 1 %	Industrial balance
Particle Size (*)		
Retained on USS ¼ inch	< 20 %	Rotap, 10 minutes
Through USS # 8	< 5 %	

General Defect Tolerances:

Parameter	Tolerance	Method
Color (*)	Typical uniform cranberry red	Visual
Flavor & Odor (*)	Typical of wholesome, sound, sugar infused, tart cranberries	Sensory
Defects (stems & Leaves)	2 maximum per 25 pounds	Direct count
Other Extraneous Matter	None	Direct count





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Microbiological:

Microbiological Test (*)	Tolerance	Methods
TPC	< 500 CFU/g	NCh 2659. Of 2002.
Mold	< 100 CFU/g	NCh 2734. Of 2002.
Yeast	< 100 CFU/g	NCh 2734. Of 2002.
Coliform	<3 MPN/gr	NCh 2635/1. Of 2001.
<i>E. Coli</i>	<3 MPN/gr	NCh 2636. Of 2001.
<i>Salmonella</i>	negative	NCh 2675. Of 2002.

(*) This parameter will be included in the COA.

Ingredients:

Cranberries, Sugar, Sunflower Oil.

Packaging and Labeling conditions:

Enclosed in a non-sealed 2 mil. High-Density polybag inside a corrugated box.

Net weight: 22 pounds.

Each container is labeled providing the following information: Cran Chile name and address, name of product, production number and date, net weight in pounds, ingredients statement, Kosher symbol and "Product of Chile" declaration.

Shelf Life:

18 months stored in a cool and dried place.

Kosher:

Kosher Certified Product.

