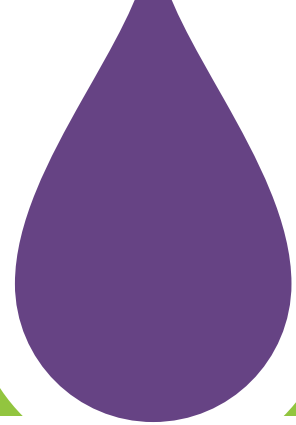


RED TART CHERRY MICRODRIED® WHOLE

INTERMEDIATE MOISTURE

Technical Data Sheet



Ingredients

- Red Tart Cherries

Product Summary

- MicroDried® Red Tart Cherries are produced using proprietary REV (Radiant Energy Vacuum) dehydration technology
- Made from Red Tart Cherries
- Contains no carriers, artificial ingredients, or filters
- This product complies with Federal Food, Drug, and Cosmetic Act (21 U.S.C. § 301, et seq.)
- This product complies with the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C 136 et seq.)
- This product contains lead and possibly other chemicals regulated by the California Proposition 65.

Analytical & Sensory

Moisture Content:	≤ 12%
Water Activity:	≤ 0.5
Berries per Pound:	900 – 1,200 (varies with size)
Color:	Bright red; typical of red tart cherry
Flavor/Aroma:	Typical of 100% dried red tart cherry
Extraneous Plant Material:	< 5% per pound

Microbiological

Total Plate Count:	<5,000 cfu/g
Yeast & Mold:	<2,000 cfu/g
Coliform:	<10 cfu/g

Disclaimer: This product specification/technical data sheet is subject to change based on actual production lots.

Updated 6.1.16

Packaging & Storing

- Shelf life of two years when protected from moisture and excessive heat.
- Packed in a 48 gauge metallized PET bag inside a double build corrugated box
- Recommended Storage Conditions: less than 70° F (21° C) and 50% R.H.
- Shelf life: two years from date of pack under recommended storage conditions in unopened containers.

Information included on each case:

- Product ID
- Date of production
- Fill (Weight)
- Kosher symbol



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