

CRANBERRY MICRODRIED® WHOLE ORGANIC Technical Data Sheet

Product Summary

- Dehydrated Cranberry is produced using proprietary REV (Radiant Energy Vacuum) dehydration technology
- Made from Frozen Cranberries
- Contains no added sugar or other ingredients
- 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:	≤ 9%
Water Activity:	≤ 0.40
Berries per Pound:	1,500 – 2,500 (varies with size)
Color:	Dark red; typical of cranberry
Flavor/Aroma:	Typical of 100% dried cranberry
Extraneous Plant Material:	< 5% per pound

Microbiological

Total Plate Count:	<30,000 cfu/g
Yeast & Mold:	<2,000 cfu/g
Coliform:	<10 cfu/a

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

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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