


QUALITY PRODUCT SPECIFICATION

	DRIED CRANBERRIES SLICED		
	PRODUCT DESCRIPTION:		
	DRIED CRANBERRIES (<i>VACCINIUM MACROCARPON</i>), CANE SUGAR, SUNFLOWER OIL (<1,0%)		
	VARIETIES:		
	DRIED CRANBERRIES		
	CATEGORIES:		
	DRIED CRANBERRIES		
	SIZES: (UNITS/ OUNCE)		
	DIFFERENT SIZES AVAILBLE IN UNITS/OUNCE. FINAL PRODUCT SIZE WILL BE AS STATED IN SALES CONTRACT		
	NUTRITIONAL COMPOSITION (Nutrients in 100g)*		
ENERGY	332 kcal/ 1389 kJ	CARBOHYDRATES	78,0 g
TOTAL FAT	0,73 g	- SUGARS	72,56 g
- SATURATED	0,1 g	- DIETARY FIBER	4,65 g
PROTEINS	0,95 g	SALT (NATURAL SODIUM)	0,03 g

*SOURCE: USDA

FINISH PRODUCT CHARACTERISTICS

PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameters	Tolerance	Parameters	Tolerance	Parameters	Tolerance		
Endogenous foreign matter	2 pieces per box (11,34kg)	Salmonella	Absent/25g	Moisture	<18,00%	Color:	Typical uniform cranberry red
		E. coli	<10 ufc/g	Acidity (% Oleic Acid)	1,00%	Texture:	Typical of dried cranberry
		Total Coliforms	1000 ufc/g	Peroxid Index (meqO2/Kg)	5	Taste and Odour:	Typical tart cranberry flavor
		Total Flora	50.000 ufc/g	Aflatoxins B1	<2 ppb	Aspect:	Typical uniform cranberry red
		Enterobacter	100 ufc/g	Total Aflatoxins	<4 ppb		
		Yeasts & moulds	5000 ufc/g				

EU regulation of application

IN AGREEMENT WITH EU REGULATION 915/2023 ABOUT CONTAMINANTS IN FOODS.
IN AGREEMENT WITH EU REGULATION 396/2005 ABOUT PESTICIDES RESIDUES ON FOOD
IN AGREEMENT WITH EU REGULATION 2073/2005 ABOUT MICROBIOLOGICAL HYGIENE ON FOOD
IN AGREEMENT WITH EU REGULATION 1830/2003 ABOUT GMO TRACEABILITY, WE DECLARE THIS PRODUCT IS GMO FREE

Shelf Life

24 MONTHS: ORIGINAL UNOPENED BOXES AND BAGS, UNDER RECOMMENDED STORAGE CONDITIONS
24 MONTHS: BAGS IN A PROTECTIVE ATMOSPHERE, UNDER RECOMMENDED STORAGE CONDITIONS

Storage and Transport Conditions

KEEP AND TRANSPORT IN A FRESH AND A DRY PLACE
RELATIVE HUMIDITY <60%

Allergens

Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	YES	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO