



DRIED STRAWBERRIES, SWEETENED

DESCRIPTION

Our process permits the fruit to retain its natural color, chew texture, and flavor even when dried. This method prevents fruit from over drying and becoming leathery.

The dried strawberries are prepared through a slow natural infusion process. Once the fruit has been infused, it then passes through our three staged, single pass, conveyor drier producing a shelf stable dried fruit. No refrigeration is required.

The strawberries are dried from individually quick frozen strawberries. Sugar is used to maintain the integrity and character of the finished product.

REGULATORY REQUIREMENTS

All processing must be performed in sanitary manner accordance with the current Good Manufacturing Practice Regulations issued by the Federal Food and Drug Administration. All shipments must conform in every aspect to the requirements of the Federal Food, Drug and Cosmetic Act and regulations thereof.

GENERAL

- | | |
|--------------------|------------------------------|
| 1. Water Activity: | <.6 |
| 2. Appearance: | Intact with irregular shape. |

MICROBIOLOGICAL REQUIREMENTS

- | | |
|------------------------------------|----------------------|
| 1. Standard Plate Count (maximum): | 10,000 cfu/g maximum |
| 2. Coliform: | 10 cfu/g maximum |
| 3. E.Coli | <10 cfu/g maximum |
| 4. Yeast | 1,000 cfu/g maximum |
| 5. Mold | 1,000 cfu/g maximum |

INGREDIENTS STATEMENT

Ingredients: Strawberries, Sugar.

COUNTRY OF ORIGIN

Strawberries: USA
Cane Sugar: USA

FOOD ALLERGENS

This product **does not** contain any of the following:

1. Tree Nuts (Pecans, Walnuts, Brazil, Hazelnut, Cashew, Pine, Macadamia, Filbert, Pistachios, Almonds).
2. Peanuts
3. Shellfish
4. Egg (Dry Whole Eggs, Yolks, Egg Whites, Egg Albumin, etc.)
5. Dairy & Milk Derivatives (Butter, Sodium Casienate, Whey, etc.)
6. Soy & Soy Byproducts (Soy Flour, Soy Meal, etc.)
7. Fish
8. Wheat (Flour, Wheat Starch, Wheat Gluten, etc.)

STORAGE & SHELF LIFE

One year (12 months), when stored at room temperature.

PACKAGING

The product shall be packed into corrugated boxes, with sufficient bursting strength, and a poly bag liner. No staples or wire closures are allowed.

Each carton will be properly labeled in accordance with all Federal labeling requirements. Each container shall be marked with the production lot, code, product name, ingredient statement, packer name and address, and the net weight.

KOSHER CERTIFICATION

All packaging will have the symbol of the inspecting organizations.

OSHA SAFETY DATA SHEET

This product is considered to be a “food”, it is exempt from OSHA 29 CFR 1910.1200(b)(5) and does not require a Safety Data Sheet (SDS).

NUTRITIONAL INFORMATION
DRIED STRAWBERRIES, SWEETENED

Nutritional Facts per 100 gm	
Calories	338
Total Fat	1.39 gm
Saturated Fat	0.2 gm
Trans Fat	<0.1 gm
*Polyunsaturated Fat	0.5 gm
*Monounsaturated Fat	0.7 gm
Cholesterol	<1 mg
Sodium	294 mg
Total Carbohydrate	79.10 gm
Dietary Fiber	8.0 gm
Sugars	58.88 gm
Added Sugars	34.11 gm
Protein	2.17 gm
Vitamin D	<0.1 mcg
Calcium	48 mg
Iron	1.16 mg
Potassium	404 mg

* = Non-mandatory or voluntary label declarations

gm = grams

mg = milligrams

< = Less than