

## CRANBERRY FIBER - 40 MESH

### Product Specification

Cranberry Fiber is prepared by the drying of wholesome cranberry pomace. The dried material is then mechanically sifted to eliminate impurities, finely milled and further screened to establish a finished product. This product is processed, packaged and shipped in accordance with Current Good Manufacturing Practices and in compliance with the United States Food, Drug and Cosmetic Act of 1938 as amended.

| ANALYTICAL           | METHOD                        | RANGE   |
|----------------------|-------------------------------|---|
| Particle size        | U.S.A. Standard Testing Sieve | 95% through 40 mesh screen  |
| Moisture (%)         | Moisture Analyzer             | <8%   |
| Water Activity       | Water Activity Meter          | <0.70   |
| Color and Appearance | Use of Reference Standard     | Light Red   |
| Extraneous Material  | Visual                        | Free from foreign material that is not related to the natural fruit |
| Aerobic Plate Count  | AOAC Method 990.12            | <10,000 cfu/gram  |
| Yeast                | AOAC Method 997.02            | <5,000 cfu/gram   |
| Mold                 | AOAC Method 997.02            | <5,000 cfu/gram   |
| Total Coliform       | AOAC Method 991.14            | <10 cfu/gram  |
| E. coli              | AOAC Method 991.14            | Negative  |

Ingredients: Cranberry Pomace

Kosher Certificate: Orthodox Union 

Packaging:

Standard packaging for dried Cranberry Fiber is a poly-lined, corrugated box, 40 lbs. net weight. Other size packaging (totes) may be available upon request.

Labeling / Coding:

Each container is marked with the product description, lot number, net weight and gross weight. Other customer specific information may be added upon request.

Shelf Life:

24 months from date of manufacture when stored and handled properly.

Storage:

Recommended storage conditions are ambient, cool and dry not to exceed 70° F.