

**SUNNY FRUIT ORGANIC DRIED SOUR CHERRIES IN PORTION PACK SPECIFICATION 3.5oz (5x20g)**

**1. PRODUCT DESCRIPTION**

Turkish Organic Morello type sour cherries which are harvested, pitted, infused in organic apple juice concentrate for sweetening and dried in industrial high-tech ovens are transported to our facility. Dried cherries are scanned for pits. Then, they are weighed by a multihead automatic scale and put into the carton boxes. Finally they are metal detected before release. Cherries contain no other additives. They are organic sourced. This process takes place under the highest standards of hygiene and good manufacturing practices. No genetically modified or irradiated material is used.

**Origin:** Product of Turkey

**1.1. Ingredients**

Organic sour cherries (68%), organic apple juice concentrate (31%), organic sunflower oil (<1%).

**Allergy advice:** No known allergen is included.

**1.2. Intended Use By The Consumer:**

Can be consumed directly as a snack. Vegan, organic, nongmo, Kosher and Halal certified product.

**2. SPECIFICATIONS**

**2.1. Organoleptic and Physical Characteristics**

- 2.1.1. Colour :** Uniform, dark red to nearly black  
**2.1.2. Flavour :** Acidulous and sweet as typical sour cherry free from other foreign odours.  
**2.1.3. Texture :** Firm but not tough, easy to chew  
**2.1.4. Appearance :** Whole and sound fruits, homogeneous  
**2.1.5. Size :** max. 950 count / kg

**2.1.6 Defects :**

	max.
Foreign material (wood, metal, stone, etc.)	None
EVM	2 pc/10 kg
Pits	2 pcs/10 kg
Torn fruits	7%
Crushed fruits	8%
Mouldy	0%
Total defects	15%

**2.2. Chemical Requirements**

- 2.3.1. Moisture** 15 % max. DFA method  
**2.3.2. Water activity** 0,60 (aw) max. (Aqualab aw - meter)  
**2.3.2. Pesticide & Heavy Metal**

All deliveries conform in every respect to the relevant EEC legislation and the applicable provisions of the country in which the raw material is used.

**SUNNY FRUIT ORGANIC DRIED SOUR CHERRIES IN PORTION PACK SPECIFICATION 3.5oz (5x20g)**

**2.3. Microbiological Requirements**

	Limit	Method
Total Viable Count, cfu/g	< 10,000	ISO 4833
Yeast & Mould, cfu/g	< 1,000	BAM, ISO21527-2
Coliform, cfu/g	< 10	ISO 4832
E.coli, cfu/g	< 10	ISO7251, ISO 16649-2
Salmonella*	negative/ 25g	ISO6579-1
Listeria monocytogenes*	negative/ 25g	ISO11290-1

\* Twice a year from randomly chosen batches for verification purpose.

**2.4. Nutritional Information**

**Nutrition Facts**

Per edible 100 g	Unit	Values
Energy	kcal	318,9
	kJ	1351,3
Fat	g	0,6
of which saturates	g	0,1
Carbohydrate	g	72,5
of which sugars	g	38,67
Fibre	g	7,84
Protein	g	2,1
Salt	g	0,03

Nutrition Facts	
5 servings per container	
Serving size	1 Pack (20g)
Amount per serving	
<b>Calories</b>	<b>70</b>
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 18g	6%
Dietary Fiber 2g	6%
Total Sugars 8g	
Includes 2g Added Sugars	3%
Protein 0g	
Vitamin D 0mcg 0%	Calcium 10mg 0%
Iron 0.2mg 0%	Potassium 150mg 4%

Per edible 100 g	Unit	Values
Calories	kcal	334,7
Total Fat	g	0,6
Saturated Fat	g	0,1
Trans Fat	g	0,0
Cholesterol	mg	0,0
Sodium	mg	8,9
Total Carbohydrate	g	81,0
Dietary Fiber	g	7,8
Total Sugars	g	38,7
Includes added sug	g	7,8
Protein	g	2,1
Vit.D	mcg	0,0
Calcium	mg	0,0
Iron	mg	0,8
Potassium	mg	735,8

\*for USA and Canada

-nutrition values are analyzed in external laboratory (SGS, 2019)

-salt = sodium × 2,5

**3. PACKAGING**

Cherries are packed into food grade high barrier PE bag and then put into carton boxes. Cartons are made of recyclable material. Cartons are clearly marked according to regulations.

**Portion Pack in display carton box**

12x20g portion pack in display tray

6x240g(12x20g) display trays in master carton case

**Portion Pack in doypack**

Option 1 – 6x100gr (5x20gr portion packs) in a master case

Option 2 – 12x100gr (5x20gr portion packs) in a master case

Option 3 – 18x100gr (5x20gr portion packs) in a master case

Option 4 – 18x100gr (5x20gr portion packs) in a master case (3 inner boxes of 6 units each)

MATERIAL	Pack Size	Case Weight
PE	18x(5x20g)	1,8 kg
	12x(5x20g)	1,2 kg
	6x(5x20g)	0,6 kg



**4. STORAGE & FUMIGATION**

Cherries are stored under clean, dry and well ventilated conditions (<20 °C), sheltered from the sun. Shelf life is 18 months in original unopened packaging under recommended storage conditions. Once opened, product should be kept in refrigerator and consume within 1 week. No fumigation is applied.