



AGROCEPIA® GENERAL PRODUCT SPECIFICATION Nº 42
ISSUE DATE: Sep 01, 2009 VERSION Nº : 2
CHERRIES

PRODUCT DESCRIPTION:

Dehydrated whole cherries are obtained by removing moisture from fresh and ripe cherries in continuous air dryers. The fresh cherries have been previously washed, stemmed, pitted and selected. After being dehydrated, the product is sifted, sorted and passed through magnets and electronic metal detectors. This product and its specifications represent the best of our experience and is manufactured under HACCP system and in complete compliance with the FDA as well as the European Union.

VARIETY:

Bing

COLOR:

Uniform, deep purple.

TEXTURE:

Soft (Whole) / Soft but firm when rehydrates (Pieces)

FLAVOR:

Typical cherry, sweet to tart, no off flavor.

ANTICAKING:

Vegetal Oil, maximum 1%

MOISTURE:

12-16 %

SIZE FRESH CUT:

Whole / Pieces

PRESERVATIVES:

None

MAJOR DEFECTS (By Weight):

Off-colored pieces	4% max.
Count	400-600 un/1 Kg max.
Pit Count	1 un/5 Kg max.
Stem	1 un/5 Kg max.
Pieces Fragments	25 Whole; N/A Pieces max.

MICROBIOLOGICAL

SPC
Coliform Count
Yeast & Mold count
Enterobacteriaceae
Staphylococcus aureus
Salmonella

MAXIMUM LIMIT

10,000 CFU/g. max
100 CFU/g. max
200 CFU/g. max
<10 CFU/g. max
Absent
Absent/25g





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Quality Control

Production Manager

