

## Dried Tart Cherry



**Description:** Dried tart cherries are made from wholesome U.S. Grade B or better tart cherries, in accordance with good manufacturing practices. The dried tart cherries may be infused with sugar or other sweeteners prior to drying. They also may be sprayed lightly with oil to prevent clumping.

**Ingredients:** No additives or preservatives other than sweeteners may be used in the processing of the product.

**Applications:** There are many applications for dried tart cherries, including snacks, breads, baked goods, hot or cold cereals, meat and pasta sauces, salsas, mustards, other condiments and nut or trail mixes.

**Packaging:** Dried cherries are available in 25-, 10-, 4- and 2-pound poly-lined boxes; also 3-ounce and 1-ounce packets. Other package sizes are available for custom orders.

**Handling and Storage:** The minimum shelf life for dried tart cherries is 12 months from date of delivery, provided the product is stored as directed by the manufacturer.

### Product Specifications:

Physical Characteristic	Limit	Method
Moisture	13 – 17%	Karl Fisher
Oil	.5 – 7%	Hexane Extraction
Color	Typical red of sweetened dried red tart cherries	Visual
Flavor	Typical of sweetened dried red tart cherries	Organoleptic
Harmless extraneous material	Practically free	Visual

### Nutritional Analysis g/(per 100 gram):

Calories	340	Calories from Fat	1
Total Carbohydrates	82.17%	Sugars	68.3%
Dietary Fiber	2.57	Protein	3.29%
Total Fat	0.1	Saturated Fat	NA
Potassium	416	Vitamin A	3580mg

Vitamin C	<0.5mg	Calcium	46mg
Iron	1.4	Phosphorus	49mg
Sodium	<4mg		