



**Quality Operating Guidelines  
Customer Ingredient Specifications**

**TITLE: WHOLE CRUNCHY CRANBERRIES™  
(25LB WHOLE CRUNCHY CRANBERRIES)**

**UPC 96408-418**

**DATE: 23 APRIL 2020**

**SUPERSEDES: 21 FEB 2020**

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**PRODUCT DESCRIPTION:**

CRUNCHY CRANBERRIES™ are whole superior grade cranberries, prepared from sound, mature berries of the commonly cultivated cranberry plant (Genus/species - *Vaccinium macrocarpon*), that are infused with a sugar cane syrup until an equilibrium Brix range is reached. The product is slowly baked using OSC proprietary drying process to achieve the desired crunchy texture. The process conforms to all provisions of the Food, Drug and Cosmetic Act.

SPECIFICATIONS	TOLERANCE	METHOD
% Moisture	<3%	Thermo-gravimetric
Water Activity	0.10 – 0.30	Decagon
pH	<4.0	Potentiometry (AOAC)
Bulk Density	0.20 – 0.40 g/mL	Tapped
Retained on 3/8" mesh screen	70% minimum	Rotap, 1 minute
Retained on 5/8" mesh screen	1% maximum	Rotap, 1 minute
Through US #4 screen	1% maximum	Rotap, 1 minute
Oil	2.5% maximum	Hexane Extraction
Color	Characteristic deep-red cranberry color	Visual
Flavor and Odor	Mild cranberry flavor & aroma with no off-flavors or odors	Sensory
<b>MICROBIOLOGICAL</b>		
Yeast	<250 cfu/g	Microbiological methods as described by the Association of Official Analytical Chemists (AOAC), American Public Health Association (APHA), NCh, or BAM (Bacteriological Analytical Manual, FDA)
Mold	<250 cfu/g	
Aerobic Plate Count	<5000 cfu/g	

<b>MICROBIOLOGICAL (continued)</b>		
<i>Salmonella spp.</i>	Absence/375g x2	Microbiological methods as described by the Association of Official Analytical Chemists (AOAC), American Public Health Association (APHA), NCh, or BAM (Bacteriological Analytical Manual, FDA)
Coliforms	<10 cfu/g	
Enterobacteriaceae (EB)	<100 cfu/g	
<i>Escherichia coli</i>	<10 cfu/g	
<b>Foreign Material</b> - The product goes through optical sorters, metal detectors, and other means of removing foreign material during the production process to ensure the product is free of any foreign materials.		

**PACKAGING**

Enclosed in a sealed 4.0 mil co-extruded low-high-low density poly liner inside a double walled corrugated box sealed with tamper evident tape.  
Net weight: 25 lbs. (11.34 kg)

**LABELING**

All containers shall bear the following information: name of product including UPC, ingredients, net contents, manufacture date and/or lot number, best before date, Kosher OU, Halal - crescent M, Ocean Spray® name and address.

**INGREDIENT STATEMENT\***

Cranberries, cane sugar, sunflower oil  
\*based on wet weight composition

**STORAGE RECOMMENDATIONS**

Store in a cool, dry atmosphere, not to exceed 65°F (18°C) with relative humidity less than 70%. Protect product from excessive heat. Moisture absorption may cause physical and chemical property changes. Keep products in original container tightly closed after usage to avoid moisture absorption.

**EXPECTED SHELF-LIFE**

Estimated 18 months when stored in a cool dry place below 65°F (18°C) with less than 70% relative humidity.

OCEAN SPRAY® WARRANTS ONLY THAT **CRUNCHY CRANBERRIES™, UPC 96408-418**, SOLD SHALL CONFORM TO THESE SPECIFICATIONS. ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY WARRANTIES OF MERCHANTABILITY OR FITNESS, ARE EXCLUDED.

UPC 96408-418.doc