

PITTED CHERRIES

VARIETY	Bing, Lapins, Sweet Heart or Regina
ORIGIN	Chile

SPECIFICATION SHEET

TRACEABILITY	100% own crops and processes
FRUIT CONDITION	Dried cherries, tenderized, without pit/stone
DRYING METHOD	Oven Dried
CROPS / FACTORY LOCATION	Colchagua Valley, Chile

PHYSICAL PARAMETERS

VISUAL LOOK	Whole fruit without pits, with the skin intact. Form roundish, flattened, invalid shape in the form of balls.
COLOR	Dark red to dark color, Slightly wrinkled skin, characteristic of dehydrated cherries
TASTE	Characteristic of dried cherries, without foreign taste and odor.

GMO	Free of genetically modified organisms
METALS DETECTOR	All boxes of finished product pass through the metal detector.
FUMIGATION	Before shipment, the dehydrated cherries are fumigated with phosphine (Hydrogen phosphide, PH3). Only by customer request.
IRRADIATION	Product free of irradiation
SIZE	Fieldrun

SHELF LIFE / STORAGE

GUARANTEED SHELF LIFE	12 MONTHS
STORAGE CONDITIONS	45°C- 55°F and 50% -60% RH

NUTRITIONAL INGREDIENTS

Calories (Kcal)	333	Sodium (mg)	13
Total Fat (g)	0.73	Potassium (mg)	376
Ash (g)	0.97	Sugar (g)	67.2
Total Carbohydrate (g)	80.4	Protein (g)	1.25
Dietary Fiber (g)	2.5	Vitamin A (µg)	141
Calcium (mg)	38	Vitamin C (mg)	19.3
Iron (mg)	0.68	Vitamin D (µg)	0

PACKAGING

Type	Carton Box
Description	Primary packaging: Polyethylene bag Secondary packaging: Carton box
Quantity	10 kg or 8 kg
Design	Goodvalley design, customer design, or plain design

TECHNICAL SPECIFICATION



PRODUCT

PITTED CHERRIES

INGREDIENTS

Cherries 100%

PACKING

10 Kg Net Weight box with polyethylene bag inside

Physical/Chemical Characteristics

Moisture (%)	16-21%
E202 (Potassium sorbate ppm)	Absence
Oil (%)	Absence
Total defects (%)	6%
Skin damages (%)	3%
Damaged by pests (%)	0%
Pits and/or pits fragments (%)	2,0%
Presence of alive or dead insects	Absence
Arcenic (mg/kg)	0,024
Lead (mg/kg)	<0,2
Cadmium (mg/kg)	<0,05
Mercury (mg/kg)	<0,005

Microbiological Characteristics

Total Aflatoxins (ppb)	Not detected
Total Ochratoxines (ppb)	Not detected
Qualitative Transgenic (35S + NOS)	Not detected
E. Coli (ufc/g)	<10
Salmonella (25 g)	Absence
Coliforms (ufc/g)	Absence
Yeast and mould (ufc/g)	< 10
Enter bacterium (ufc/g)	< 10
Listeria Monocitogenes (P/A)	Absence
Ion Radiations	Not use
G.M.O.	GMO FREE

Procesadora y Deshidratadora Colchagua S.A. states that dried cherries produced do not contain allergens as follows:

Allergen	Allergen is in product	Allergen is processed on same equipment/ line	Allergen is present on site	Allergen is in food eaten by staff on site in canteen
Cereals containing Gluten and products thereof	NO	NO	NO	YES
Eggs or its derivatives e.g.frozen yolk, egg white powder etc.	NO	NO	NO	YES
Fish or its derivatives e.g.protein, extracts etc.	NO	NO	NO	YES
Crustaceans / shellfish, (including crab, crayfish, lobster, prawn and shrimp)	NO	NO	NO	YES
Molluscs (snails, clams, mussels, oysters, cockles and scallops)	NO	NO	NO	YES
PEANUTS or derivatives, e.g. protein, oil, butter, flour and mandenona nuts (an almond flavoured peanut product) etc. NOTE: peanut also known as groundnut	NO	NO	NO	YES
Soya beans or derivatives, e.g. lecithin, oil, tofu and protein isolates etc.	NO	NO	NO	YES
Milk (LACTOSE) or its derivatives, e.g. milk caseinate, whey and yoghurt powder etc.	NO	NO	NO	YES
NUTS, treenuts : (almonds, Brazilnuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives e.g. nut butters and oils etc.	NO	NO	NO	YES
Celery, including celeriac and its derivatives	NO	NO	NO	YES
Mustard, referring to all parts of the plant and derivatives thereof	NO	NO	NO	YES
SESAME SEEDS or derivatives, e.g. tahini, sesame oil	NO	NO	NO	YES
SULPHITES, e.g. sulphur dioxide, sodium Metabisulphites etc. (E220-E228) – (Maximum 2.000 ppm)	NO	NO	NO	NO
Lupin seeds or derivatives e.g. flour	NO	NO	NO	YES