



Product specifications / V-01

Dried Pitted Chilean Cherries



GENERAL DESCRIPTION

Dehydrated cherries (*Prunus avium*) are made from ripe, washed, and pitted cherries, then air-dried and packed under strict food safety standards.

VARIETY

Sweet cherries from varieties Lapins, Bing or Santana

SHELF LIFE

18 months from production date.



COLOR

The color of the skin is black and slightly shiny.

TASTE

Distinctive sweet of the cherry, slightly acid. Without strange taste.

ODOUR

Characteristic odour of the dried sweet cherries, without strange odors.

TEXTURE

Firm, smooth, not hard, wrinkled, and flattened skin.

CHEMICAL ANALYSIS

Moisture (kernel)

Max. 16% to 20%

GMO

Free

PHYSICAL CHARACTERISTICS

| | |
|----------------------------|---------|
| Count / 100 g | 30 - 60 |
| Pit or pit fragments < 2mm | < 0.9 % |
| Stem or capstems | < 0.1 % |
| Skin Damage | < 3.5 % |
| Dirt, dust, impurities | < 0.5% |
| Insect Contamination | Absence |
| Fermentation | Absence |
| Rancidity | Absence |
| Foreign materials | Absence |
| Sum of Defects | < 5% |

NUTRITIONAL INFORM.

| | Value per 100 gr. |
|---------------|-------------------|
| Energy | 321 (kcal) |
| Proteins | 3.2 (g) |
| Total fat | 0.2 (g) |
| Trans fat | 0 (g) |
| Saturated fat | 0.146 (g) |
| Carbohydrates | 76.6 (g) |
| Sugars | 58.7 (g) |
| Dietary fiber | 5.4 (g) |
| Cholesterol | 0 (mg) |
| Sodium | 1.6 (mg) |

MICROBIOLOGICAL CHARACTERISTICS

| | |
|-----------------------|----------|
| TPC (cfu/g) | < 10.000 |
| Mold (cfu/g) | < 1.000 |
| Yeast (cfu/g) | < 1.000 |
| E. Coli (cfu/g) | < 10 |
| Salmonella spp (50 g) | Absence |
| Listeria (50 g) | Absence |
| Total Aflatoxin | < 4 ppb |
| Ocratoxin A | Absence |

USDA National Nutrient Database for Standard Reference, Edition 28 (2016), along with a nutritional analysis conducted by Eurofins Lab Code:
AR-19-VI-012299-01-ES/334-2019-00015774ES.

