



# Smoked Dried Cherries

## Product Profile

### BUYERS GUIDE

<b>Product:</b>	<b>Fresh Dried Cherries</b> are prepared from sound, mature, fresh Bing cherries, which have been washed, stemmed, force air dried, and pitted without application of sugar or preservatives. They are then smoked using a proprietary blend of hardwoods.	
<b>Ingredients:</b>	Fresh Dried Cherries	
<b>Country of Origin:</b>	Product of the United States	
<b>Available Cuts*:</b>	Whole	Pitted
<i>* Sizes are approximate</i>	Diced:	$\frac{1}{4}'' \times \frac{1}{4}''$
<b>Standard Pack Sizes:</b>	25 lb. net weight, 27 lb. gross weight	

### QUALITY ASSURANCE GUIDE

#### Product Statements

<b>Regulatory:</b>	Raw materials are grown in accordance with U.S. Department of Agriculture recommendations for Good Agricultural Practices (GAPs). Materials are processed in accordance with the Codex Alimentarius as well as U.S. Food and Drug Administration (FDA), State and Municipal laws and regulations.
<b>Packaging:</b>	This product is packed in food grade, poly lined corrugated boxes then sealed with clear box tape.
<b>Labeling:</b>	Each case contains a master label that includes the product description (including treatment type i.e. irradiated, natural, etc.), item number/bar code, net weight, order number, manufacture date, ingredient statement, allergen statement and product certifications (i.e. Kosher, Organic, etc.).
<b>HACCP:</b>	This product is processed under a documented HACCP plan supported by the use of current Good Manufacturing Practices (cGMPs).
<b>Extraneous Matter:</b>	May contain occasional pits or pit fragments.
<b>Treatment:</b>	This product has not been subjected to a certified thermal process treatment, fumigation or irradiation.
<b>Natural:</b>	This product is 100% natural in accordance with current labeling best practices and US or EU regulatory guidelines and is free from all color and flavor additives.
<b>Allergens:</b>	This product does not contain any major or minor allergen recognized by US or EU regulations and is processed in a facility free of allergens.
<b>Gluten Free:</b>	This product is 100% gluten free in accordance with current US FDA and Codex regulatory definitions. Additionally, these products are processed in gluten-free facilities.
<b>GMO:</b>	To the best of our knowledge, this product is free of Genetically Modified ingredients.
<b>Certifications:</b>	Kosher: Can be certified if needed

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## QUALITY CONTROL GUIDE

### Technical Data

<b>Color:</b>	Predominately black with hues of dark red, generally uniform in color and characteristics of unsulfured dried Bing Cherries. Color may vary due to the nature of agricultural products.	
<b>Flavor:</b>	Intense sweet cherry flavor with a smoky note	
<b>Moisture:</b>	<28%	
<b>Additives:</b>	Preservatives:	None added
	Artificial colors/dyes:	None added
	Artificial flavors:	None added
	Other:	None added
<b>Microbiological:</b>	Salmonella spp.	ND/375g
<b>Storage Conditions:</b>	Store, upon receipt, in a cool, dry place at 35-45°F.	
<b>Shelf Life Guaranty:</b>	Approximately 6 months	

## R&D GUIDE

### Nutritional Information

Sample Size: 100 g

Calories	350
Calories from Fat	
<i>Trans</i> Fat	0.00 g
Total Fat	0.00 g
Saturated Fat	0.00 g
Cholesterol	0.00 mg
Sodium	15 mg
Total Carbohydrate	83 g
Dietary Fiber	25 g
Sugars	45 g
Protein	3 g
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

***Nutritional Note:*** These values are derived and/or compiled from commercially available databases (including USDA National Nutrient Database for Standard Reference SR-23 (2010)), laboratory analyses, and calculation. They are provided to you as an aid in product development work, but should not be the sole source used to determine your nutritional labeling. Each "~" indicates a missing or incomplete value.

The information contained herein and/or indicated on samples is based upon laboratory work and is, to the best of our knowledge, accurate. Since conditions under which our products and information may be used are beyond our control, any recommendations and/or suggestions are made without warranty of any kind. Purchasers should make their own determination as to the effectiveness of the products in their processes and in their products.

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# MATERIAL SAFETY DATA SHEET

## U.S. Department of Labor Occupational Safety and Health Administration

### SECTION I

Manufacturers Name:

**Culinary Farms, Inc.**

Emergency Telephone Number:

**916.375.3000**

Address:

**1244 E. Beamer St  
Woodland, CA. 95776**

Chemical Name or Synonyms:

**Dried Cherries**

Trade Name:

**Culinary Farms Smoked Dried  
Cherries**

Formula:

N/A

### SECTION II

#### HAZARDOUS INGREDIENTS

Paints, Preservatives & Solvents: N/A

Alloys & Metallic Coatings: N/A

Hazardous Mixtures of other liquids,  
solids or gases: N/A

### SECTION III

#### PHYSICAL DATA

Boiling Point: N/A

Vapor Pressure: N/A

Vapor Density: N/A

Solubility in Water: N/A

Specific Gravity: 0.42

Percent Volatile: N/A

Evaporation Rate: N/A

Appearance and Odor: This product is  
smoked dried Cherry. Color is dark red.  
Odor is sweet fruit-like with smoky note.

### SECTION IV

#### FIRE & EXPLOSTION HAZARD DATA

Flash Point: N/A

Flammable Limits: N/A

### SECTION V

#### HEALTH HAZARD DATA

There are no known health hazards  
other than a specific allergic reaction to  
cherries or cherry products. There are  
no general or specific manifestations  
resulting from exposure to inhalation or  
transdermal.

### SECTION VI

#### REACTIVITY DATA

Stability: This product is stable in all  
known normal food storage conditions.

Incompatibility: N/A

Hazardous Decomposition Products:  
N/A

Hazardous Polymerization: N/A

### SECTION VII

#### SPILL OR LEAK PROCEDURES

N/A

### SECTION VIII

#### SPECIAL PROTECTION INFORMATION

Respiratory Protection: None required.

Protective Clothing: None required