



RATH & CO-TRADING PTY LTD

Suite 3C, level 2, 58 Victor Crescent
Narre Warren 3805

Product Specification

Origin	AMERICA, CANADA	Date of issue	24.6.2024
Product Code(s)	DF1320, DF1323 and DF1324	Supersedes	10.3.2022
Product	CRANBERRIES	Page 1 of 3	

Product Description:

Sweetened dried cranberries are produced by infusing a sucrose syrup into whole or sliced superior grade cranberries, prepared from the sound mature berries of the commonly cultivated cranberry plant (Genus/species – Vaccinium macrocarpon), until a specific equilibrate Brix range is reached. The product is then dried to moisture specification and lightly sprayed with oil.

Organoleptic properties:

Colour from ruby red – deep burgundy red
 Odour sweet and free from offending odours
 Taste typical tart, fruit flavour typical of cranberry.

Physical /Grade Parameters:

Product Description	Size	Defects	Total Moisture	Ingredient list (approximate % wet weight composition)
Cranberry original soft moist	- Retained on 5/8" (16mm) mesh screen 5% maximum - Thru US #4 screen 1% maximum	- Foreign material (non-cranberry plant origin) 0% - Insect contamination 0% - Extraneous plant matter <2%	13-18%	- Cranberries 55.0- 65.0% - Cane Sugar 35.0-45.0% - Sunflower Oil 0.3-1.0%
Cranberry Ruby red	- Granulation >5/8 5% max - Granulation <US#4 1% max	- Foreign material (non-cranberry plant origin) 0% - Insect contamination 0% - Extraneous plant matter <2%	12-18%	- Cranberries 55.0-65.0% - Sugar 35.0-45.0% - Citric Acid 1.2-2.0% Sunflower oil 0.3-1.0% - Aronia Juice Concentrate 0.3-0.9%



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Sweetened dried cranberries whole	Granulation >5/8 5% max Granulation <US#4 1% max	- Foreign material (non-cranberry plant origin) 0% - Insect contamination 0% - Extraneous plant matter <2%	13-17%	- Cranberry - Cane Sugar - Sunflower oil
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Microbial Parameters:

Parameters	Quality Standard.
Salmonella	Absent in 25g
Listeria	Absent in 25g
E. Coli	<10cfu/g
Total Plate count	<100000cfu/g
Yeast and Mould	<1000cfu/g

Nutrition Information			
Servings per package: 100.00			
Serving size: 100.00 g			
	Average Quantity per Serving	Average Quantity per 100 g	
Energy	1200 kJ	1200 kJ	
Protein	0.1 g	0.1 g	
Fat, total	1.4 g	1.4 g	
- saturated	0.2 g	0.2 g	
Carbohydrate	65.0 g	65.0 g	
- sugars	65.0 g	65.0 g	
Sodium	3 mg	3 mg	

Nutritional Information:

Nutritional information is to be used as an average representative example only.

Shelf Life:

Product shelf life is 24 months when stored under the correct conditions.

Storage and Handling:

Product should be stored in ambient conditions (<18°C) with a maximum relative humidity of 59%. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.



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Allergen

Present in Product

YES / NO

Cereals containing gluten & their products (wheat,rye,barley,oats,spelt)	No
Crustacea & Crustacea products	No
Egg & egg products	No
Fish & Fish Products (including molluscs w/out shells & fish oils)	No
Lupin & Lupin products	No
Milk & Milk products	No
Peanuts & Peanut Products	No
Sesame Seeds & sesame products	No
Soy & soybean products	No
Tree nuts & tree nut products	No
Sulphites, present in ingredients, additives or processing aids*	NO

Packaging/Weight:

Cartons with inner plastic liners weighing 11.34kg.

Intended Use:

Supplied as an ingredient for use in further manufacturing and processing.

Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.