



# Dried Cherries

## Specification Sheet

**Varieties:** Bing, Lapins, Regina, Sweetheart, Kordia

**Color:** dark red to dark purple (depending on the variety)

**Type:** Pitted and unpitted

**Taste:** sweet to tart, no-off flavors

**Moisture:** 16% to 22%

**Ingredients:** dried cherries, vegetable oil (no sugar, no preservatives)

**Drying method:** oven




## Storage - Shelf Life - Transport

**Storage:** 10°C (±3°C) or 50°F (±5°F) and 55% (±5%) RH. Cherries should be stored in a clean, cool and dry place, away from strong odors, cereals and other sources of contamination (vector and insects). Temperature variations or storage near heating sources should be avoided

**Shelf life:** 18 months, complying with storage conditions

**Transport:** 20" FCL with 20.000 KG aprox. 40" FCL with 24.000 KG aprox.

## Packaging\*

CARDBOARD BOX	CANISTER	DOYPACK
Cardboard box with polyethylene bag inside 	Plastic or impervious polypropylene, with internal plastic seal and external plastic cover 	Resellable plastic bag (stand-alone) 
10 kg, 5 kg	500 g, 250 g	1000 g, 500 g, 250 g
Own or customer's label		

\*May vary upon customer's requirements.

## Nutritional Information (every 100 g)

Energy: 321 (kcal)	Proteins: 3.2 (g)
Total fat: 0.2 (g)	Dietary fiber: 5.4 (g)
Cholesterol: 0 (mg)	Carbohydrates: 76.6 (g)
Trans fat: 0 (g)	Sodium: 1.6 (mg)
Saturated fat: 0.146 (g)	Potassium: 376 (mg)
Sugars: 58.7 (g)	Polyunsaturated fat: 0.194 (g)

USDA National nutrient database for standard reference, release 28 (2016) and Nutritional analysis made at Eurofins Lab, code AR-19-VI-012299-01-ES/334-2019-00015774ES.

## Production Timeline & Shipments

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Harvest and drying											
●	○	○	○	○	○	○	○	○	○	●	●
Packaging											
○	●	●	●	○	○	○	○	○	○	○	○
Shipments and deliveries											
●	●	●	●	●	●	●	●	●	●	●	●

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