



**SMELTZER FARMS, LLC  
DRIED RED TART CHERRY  
SPECIFICATION**

Date: 02/22/2024

**DESCRIPTION**

Smeltzer Farms, LLC is using a patented process that permits the fruit to retain its natural color, chew texture, and flavor even when dried. This method prevents fruit from over drying and becoming leathery.

The dried cherries are prepared through a slow natural infusion process. Once the fruit has been infused, it then passes through our three staged, single pass, conveyor drier producing a shelf stable dried fruit. No refrigeration is required.

The cherries are dried from Red Tart Pitted Cherries, variety Montmorency (Prunes Cerasus). A sweetener (Sugar) is used to maintain the integrity, and character of the finished product.

**REGULATORY REQUIREMENTS**

All processing must be performed in sanitary manner accordance with the current Good Manufacturing Practice Regulations issued by the Federal Food and Drug Administration. All shipments must conform in every aspect to the requirements of the Federal Food, Drug and Cosmetic Act and regulations thereof.

**GENERAL**

- |                    |                              |
|--------------------|------------------------------|
| 1. Water Activity: | <.62                         |
| 2. Appearance:     | Intact with irregular shape. |

**MICROBIOLOGICAL REQUIREMENTS**

- |                                    |                      |
|------------------------------------|----------------------|
| 1. Standard Plate Count (maximum): | 10,000 cfu/g maximum |
| 2. Coliform:                       | 10 cfu/g maximum     |
| 3. E.Coli                          | <10 cfu/g maximum    |
| 4. Yeast                           | 1000 cfu/g maximum   |
| 5. Mold                            | 1000 cfu/g maximum   |

## **INGREDIENTS STATEMENT**

Ingredients: Red Tart Cherries, Sugar.

## **COUNTRY OF ORIGIN**

Red Tart Cherries: USA  
Cane Sugar : USA

## **FOOD ALLERGENS**

This product **does not** contain any of the following:

1. Tree Nuts (Pecans, Walnuts, Brazil, Hazelnut, Cashew, Pine, Macadamia, Filbert, Pistachios, Almonds).
2. Peanuts
3. Shellfish
4. Egg (Dry Whole Eggs, Yolks, Egg Whites, Egg Albumin, etc.)
5. Dairy & Milk Derivatives (Butter, Sodium Casienate, Whey, etc.)
6. Soy & Soy Byproducts (Soy Flour, Soy Meal, etc.)
7. Fish
8. Wheat (Flour, Wheat Starch, Wheat Gluten, etc.)

## **PACKAGING**

The product shall be packed into corrugated boxes, with sufficient bursting strength, and a ploy bag liner. No staples or wire closures are allowed.

Each carton will be properly labeled in accordance with all Federal labeling requirements. Each container shall be marked with the production lot, code, product name, ingredient statement, packer name and address, and the net weight.

## **KOSHER CERTIFICATION**

All packaging will have the symbol of the inspecting organization.

**NUTRITIONAL INFORMATION – DRIED RED TART CHERRIES**

Nutrition Facts per 100gm

Calories.....	322
Total Fat	0.91gm
Saturated Fat	0.2 gm
Trans Fat	<0.1 gm
*Polyunsaturated Fat	0.1 gm
*Monounsaturated Fat	0.6 gm
Cholesterol	<1 mg
Sodium	24 mg
Total Carbohydrate	75.50 gm
Dietary Fiber	4.2 gm
Sugars	60.42 gm
Added Sugars	8.4 gm
Protein	2.89 gm
Vitamin D	<0.1 mcg
Calcium	40 mg
Iron	1.02 mg
Potassium	401 mg

\* = Non-mandatory or voluntary label declarations  
gm = grams  
mg = milligrams  
mcg = micrograms  
< = less than

**LOT AND CODE**

Lot No.: All product will be assigned 4 digit Lot Number.

Code: 021319 = Packed on February 13, 2019.

**OSHA SAFETY DATA SHEET**

This product is considered to be a “food”, it is exempt from OSHA 29 CFR 1910.1200(b)(5) and does not require a Safety Data Sheet (SDS).