



Dried Cantaloupe

**Nutrition Facts**

Serving Size: 1 ounce (28g)

Servings per Container: N/A

**Amount per Serving**

**Calories** 100      **Calories From Fat** 0

		% Daily Value*
<b>Total Fat</b>	0g	0%
Saturated Fat	0g	0%
<i>Trans</i> Fat	0g	
<b>Cholesterol</b>	0mg	0%
<b>Sodium</b>	75mg	3%
<b>Total Carbohydrate</b>	24g	8%
Dietary Fiber	1g	4%
Sugars	23g	
<b>Protein</b>	0g	
Vitamin A	10% *	Vitamin C 0%
Calcium	2% *	Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400 mg
Total Carb.	Less than	300g	375g
Dietary Fiber	Less than	25g	30g

Calories per gram:

Fat 9 \* Carbohydrate 4 \* Protein 4

Ingredients: Cantaloupe, Sugar, Citric Acid, Sulfur Dioxide and Artificial Flavor



## **SPECIFICATION OF CANTALOUPE**

### **PRODUCT DESCRIPTION:**

Dehydrated cantaloupe are prepared from sound, mature, fresh cantaloupe which has been peeled, cut to desired shape, and processed by hot air dehydration, preceded by sulfating, calcium firming and syruling. Artificial flavor added. The product is of bright orange with some yellow color and possesses a distinct and flavor characteristic of processed mature cantaloupe. It shall be free of mold and infestation.

### **INGREDIENTS:**

1. Raw Material: Fresh Cantaloupe, Cane Sugar
2. Additive: Calcium Chloride (Improves Product Texture), Citric Acid
3. Preservative: Sodium Metabisulfite (Retains Color)
4. Artificial Cantaloupe Flavor

### **GENERAL CHARACTERISTICS:**

1. Moisture: Max 14%
2. Sulfur Dioxide: Under 500 ppm
3. Sugar Content: 60-70%
4. Size: According to Customer

### **MICROBIOLOGICAL STANDARDS:**

Total Aerobic Plate Count:	10,000/g max
Mold:	50/g max
Yeast:	10/g max
Salmonella:	Negative
E. Coli:	Negative

### **SHELF LIFE:**

One year if stored in a cool, and dry place.

### **PACKING:**

4x5 kg poly bags per carton.