



Growers | Processors | Marketers

Product Data Sheet

Product Description: Produced from frozen pitted Montmorency tart cherries. The cherries are thawed and infused in a non-GMO sugar solution until a specified Brix level is reached. They are then dried to the specified moisture level, lightly sprayed with sunflower oil, inspected, and packaged. All Shoreline dried fruit products are processed and packaged in accordance with Good Manufacturing Practices, including metal detection. Shoreline Fruit, LLC follows the guidelines of the U.S. Environmental Protection Agency (EPA) 40CFR180 for pesticide chemical residue tolerances in food.

Ingredients: Montmorency Tart Cherries, Cane Sugar, Sunflower Oil.

Does not contain genetically modified ingredients.

Dried Montmorency Tart Cherries, Sweetened (with Non-GMO Sugar)

NUTRITION FACTS per 100 g *Silliker Lab Results	
Calories	329 kcal
Calories from Fat	3.78 kcal
Total Fat	0.42 g
Saturated Fat	0 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	16.20 mg
Potassium	473 mg
Total Carbohydrates	78.7 g
Dietary Fiber	3.58 g
Total Sugars	64.17 g
Added Sugars	17.74 g
Protein	2.61 g
Vitamin D	0 mcg
Calcium	43.10 mg
Iron	0.65 mg

ANALYTICAL		
SPECIFICATION	TOLERANCE	METHOD
Moisture	9-14%	Karl Fischer
Sunflower Oil	<1%	Expeller Pressed
Pit Count	Not to exceed 1 pit in 20 lbs. product.	

MICROBIOLOGICAL		
SPECIFICATION	TOLERANCE	METHOD
Aerobic Plate Count (APC)	<500 cfu/g	AOAC 990.12
Yeast and Mold	<50 cfu/g	FDA-BAM, 7th Ed.
Coliforms	<10 cfu/g	AOAC 966.24
Salmonella	Negative Per 375 g	AOAC 2004.03
E. Coli	<3.0 cfu/g	AOAC 966.24
Staphylococcus	<10 cfu/g	AOAC 2003.07
Listeria	Negative Per 25 g	AOAC 2004.03

Kosher Certification: Star-K

Shelf Life & Storage: Eighteen (18) months from date of production when stored in a cool, dry area; below 50°F is recommended.

Packaging: 10, 25, 40 lbs. net, in corrugated cartons with blue polyethylene liners.

Applications: Bakery, culinary & snack applications

Item Codes: CHSPO10M (10 lbs.)
CHSPO25M (25 lbs.)
CHSPO40M (40 lbs.)

Pallet Configuration: 10 lb. cartons—128 cases per pallet (16 per layer x 8 layers)
25 lb. cartons—70 cases per pallet (10 per layer x 7 layers)
40 lb. cartons—50 cases per pallet (10 per layer x 5 layers)

