

**Product Name: Organic Cranberries**

Description: Cranberries (*Vaccinium macrocarpon*) that have been infused with a sweetened solution and dried to the specified moisture level. No preservative, flavoring, or coloring is added.

**Physical Properties**

Appearance	Intact slices of fruit, pink to dark red
Size	Approx. 1/2 in length.

**Organoleptic Properties**

Flavor	Sweet and tart, typical of cranberries.
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**Chemical Properties**

Moisture	Maximum: 14 %	Method: Halogen Thermogravimetric Analysis
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**Microbiological Properties**

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or < 3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

**Packaging, Labeling, Storage**

Packaging	Bag in Box or to Customer Specification
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	24 months (under optimum storage conditions).

**Other**

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.

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Vegan Status

This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.

Halal Status

This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.

SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

## ALLERGEN STATEMENT FOR OF05 - ORGANIC CRANBERRIES

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



Product Name: Organic Cranberries

**Ingredient Statement**

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Organic Cranberries, Organic Sugar, Organic Sunflower Oil.

**Product Certifications**

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Certified Kosher Parve

Certified Organic by International Certification Services, Inc.

**Proximate Analysis**

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Protein	0.23	g
Carbohydrate	86.30	g
Moisture	11.90	g
Ash	0.20	g
Fat	1.37	g

**Nutritional Analysis**

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Serving Size	100.00	g
Calories	346.00	
Total Fat	1.37	g
Saturated Fat	0.10	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	6.00	mg
Total Carbohydrates	86.30	g
Dietary Fiber	5.07	g
Sugars	71.30	g
Protein	0.23	g
Vitamin A	0.00	IU
Vitamin C	0.20	mg
Calcium	7.00	mg
Iron	0.43	mg
Added Sugars	64.70	g
Vitamin D	0.00	mcg
Potassium	49.00	mg



STORE IN A DRY, COOL PLACE.

## ORGANIC CRANBERRIES

These dried Organic Cranberries provide an easy and convenient way to enjoy the bright, tart flavor, nutrient density and deep red color of this super fruit.

- Pinkish to deep burgundy red
- Approximately 1/2 inch in length
- Sweet-tart flavor
- Infused with sucrose and sprayed with sunflower oil
- Certified organic to the specifications of the USDA National Organic Program

### Nutrition Facts

servings per container	
<b>Serving size</b> about 1/4 cup (40g)	
<b>Amount per serving</b>	
<b>Calories</b>	<b>140</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 0.5 g	<b>1%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 0 mg	<b>0%</b>
<b>Total Carbohydrate</b> 35 g	<b>13%</b>
Dietary Fiber 2 g	<b>7%</b>
Total Sugars 29 g	
Includes 26 g Added Sugars	<b>52%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	<b>0%</b>
Calcium 2.8 mg	<b>0%</b>
Iron 0.2 mg	<b>0%</b>
Potassium 19.6 mg	<b>0%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### INGREDIENTS

Organic Cranberries, Organic Sugar, Organic Sunflower Oil.

### BASIC PREP

Ready to use. No preparation necessary. To rehydrate, pour boiling water over fruit and let sit, covered, for 5 to 10 minutes. Drain well before using.

### SUGGESTED USES

- Stir into oatmeal with brown sugar or maple syrup
- Include in trail mix or cereals
- Add to baking recipes, such as bread, bagels or muffins
- Toss with savory ingredients like wild rice and rosemary for a sweet-savory balance of flavor
- Certified organic to the specifications of the

### RECIPE

Sunday Morning Cranberry Walnut Muffins

- 1-1/2 cups unbleached all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon lemon zest
- 1 large egg
- 1/3 cup milk
- 1/3 cup honey
- 4 tablespoons butter, melted
- 2 tablespoons lemon juice
- 1 cup dried Organic Cranberries
- 3/4 cup Walnut Nuggets, toasted

Preheat oven to 350°F. Grease and flour the inside of a muffin tin; set aside.

Sift together flour, baking powder, salt and lemon zest in a large bowl. Make a well in center of dry mixture. Beat together egg, milk, honey, butter and lemon juice until well combined. Pour wet mixture into well in center of dry mixture, and mix together using a wooden spoon until just blended (do not over-mix). Gently fold in Organic Cranberries and Walnut Nuggets. Fill cups of prepared muffin tin 2/3 full. Bake for 30 to 35 minutes, until muffins are puffed and a toothpick inserted into the center of one muffin comes out clean.

Let cool 5 to 10 minutes on a cooling rack before serving.

Makes 12 muffins

These honey-sweetened muffins are the perfect morning indulgence, deftly balancing tart and sweet. They also contain a healthy dose of vitamin C from the cranberries and lemon.



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## COUNTRY OF ORIGIN DECLARATION FOR ORGANIC CRANBERRIES

THIS PRODUCT ORIGINATES FROM CANADA