

Product Specification Sheet  
Pasteurized 4+1 Smooth Strawberry Puree  
Item Code: 506588

**PRODUCT DESCRIPTION:**

The prepared base will be made from properly ripened, washed, sorted, and finished strawberries. This product will be prepared, processed, pasteurized, and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

**INGREDIENT LEGEND:** Strawberries, Sugar, Potassium Sorbate.

**GENERAL SPECIFICATIONS:**

Variety: California strawberry varieties

Grade: Fruit used will be USDA Grade A or better for color and defects

Kosher: OU Pareve

Finisher Screen Size: Product will be run through a brown finisher with 0.045" screen.

**ANALYTICAL SPECIFICATIONS:**

Brix: 27.0° +/- 4.0° (solids by refractometer)

pH: Naturally occurring pH which is typically in the to 3.0 to 4.0 range.

Density: 9.28 lbs./gallon +/- 0.15 lbs./gallon

Appearance: Typical of strawberry puree.

Taste: Typical of pasteurized sweetened strawberries

Microbiological: Microbiological testing will be performed on each lot

Total Aerobic Plate Count < 1000 CFU/g

Yeast and Mold Count < 1000 CFU/g

Coliform Count < 10 CFU/g

**PACKAGING:**

Primary Packaging: Two (2) four (4) ml plastic liners with plastic tie/closure, in fifty-five (55) gallon plastic drum w/locking lid.

Fill Weights: 420-lbs. net weight per drum.

Palletization: Four (4) drums per 48"x40" GMA pallet. A plastic cap will be placed on top of the pallet to protect from storage debris. A corrugated cardboard slip sheet will be applied to the bottom of the pallet. Apply stretch wrap to protect from storage debris.

Labeling: Each container shall be labeled to legibly identify the following:

Supplier product name and item number

Supplier name and address

Date of Manufacture

Net weight

Supplier Lot Code  
Ingredient statement  
Kosher certification emblem

**STORAGE/HANDLING:**

All finished product will be stored frozen at or below -10° F. at producing locality. Product will be shipped frozen at or below 0° F. after leaving producing locality until delivered to customer unless otherwise requested.

Thaw product under refrigerated conditions. Care must be taken to avoid thawing under ambient temperature conditions as product spoilage may occur. For quickest thawing of product remove stretch wrap and/or bonnets and arrange pallets in the cooler to allow for maximum air movement.

**SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:**

Frozen: Two (2) years at or below -10° F.

Refrigerated: Forty-five (45) at 35° – 45° F from the time product is pulled from the freezer. Thawing may take up to 10 days.

This information is true and accurate to the best of our knowledge. Since the conditions or use are beyond our control, all recommendations or suggestions are made without warranty, expressed or implied. Nothing contained herein shall be construed as a recommendation to use any product in conflict with the existing patents covering any materials or its use.

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**Nutritional Information**

**(PER 100 GRAMS)**

Calories	102.49	cal
Protein	0.49	g
Carbohydrate	26.02	g
Fiber	1.78	g
Sugars	24.97	g
Fat-Total	0.29	g
Saturated Fat	0.02	g
Trans Fat	0.00	g
Cholesterol	0.00	mg
Vitamin A	16.10	IU
Vitamin C	22.55	mg
Calcium	11.42	mg
Iron	0.30	mg
Potassium	158.02	mg
Sodium	1.00	mg

Nutritional information was generated using the ESHA Genesis Nutritional Labeling Program. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility. We disclaim any liability incurred in connection with the use of this data or suggestions.

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