

Revision Date: 6/1/16 Supersedes: 4/9/15

Product Data Sheet Pasteurized Black Cherry Concentrate Item Code: 509265

PRODUCT DESCRIPTION:

The prepared base will be made from ripened, washed, and sorted, dark sweet cherries. The fruit will then be combined with other ingredients and thermally processed. This product will be prepared, processed and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

INGREDIENT LEGEND:

Water, cherries, cherry juice concentrate, sugar, Fruit (chokeberry, elderberry and apple) juices for color, natural flavors, lemon juice concentrate, pectin

COUNTRY OF ORIGIN:

U.S.A.

GENERAL SPECIFICATIONS:

Variety: Approved Varieties

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

typical of fresh, properly ripened fruit.

Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:

Brix: 39.0° +/- 2.0° (solids by refractometer)

pH: 3.6 +/- 0.2

Density: 9.77 Target, 9.68 Min., 9.85 Max. lbs./gallon

Appearance/Color: Uniform, typical of black cherry concentrate

Flavor/Aroma: Typical of black cherry concentrate

Microbiological:

Total Aerobic Plate Count <5000 CFU/g
Yeast and Mold Count < 500 CFU/g
Coliform Count < 10 CFU/g
E.coli < 10 CFU/g

*Salmonella Negative/375 grams *Listeria Negative/100 grams

^{*} Salmonella and Listeria tested on an annual basis only

PACKAGING:

Packaging: 6 gallon aseptic bag in plastic pail with tear skirt lid

Fill Weights: 50 +/- 2 lbs. net weight per pail

Palletization: Pails will be stacked on 40" x 48" GMA pallets with no overhang, no metal strapping and stretch wrapping. Each pallet will contain three (3) layers of twelve (12) pails each for a total of thirty-six (36) pails per pallet. Bottom of pallet will be slip sheeted. Plastic stretch wrap will be used to stabilize palletized pail product.

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. Avoid thawing under ambient temperature conditions as product spoilage may occur. Thawing may take up to 7 days. For quickest thawing of product remove stretch wrap and/or bonnets and arrange pallets in the cooler to allow for maximum air movement around the product.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:

Frozen (<0°F): 2 years

Refrigerated (<40°F): 10 days

Ambient (<70°F): Not recommended

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NUTRITIONAL INFORMATION:

Nutrient	Amount Per 100g	
Calories	155.47	
Protein	1.02	g
Carbohydrates	34.74	g
Dietary Fiber	0.91	g
Sugar – Total	29.75	g
Fat - Total	0.02	g
Saturated Fat	0.00	g
Trans Fat	0.00	g
Cholesterol	0.00	mg
Vitamin A IU	9.24	IU
Vitamin C	10.51	mg
Calcium	42.23	mg
Iron	0.23	mg
Potassium	556.22	mg
Sodium	0.20	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.

For more documentation please contact DocumentControl@treetop.com

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