

Revision Date: 6/1/16 Supersedes: 7/12/13

PRODUCT DATA SHEET NSA RASPBERRY FRUIT BAR BASE Item# 507085

PRODUCT DESCRIPTION:

The prepared base will be made from fresh properly ripened, washed, sorted, pureed raspberries. The base will be mixed 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:

Red Raspberries, Water, White Grape Juice Concentrate, Maltodextrin, Natural Flavor, Elderberry Juice Concentrate for color, Citric Acid, Ascorbic Acid, Potassium Sorbate added as a preservative.

COUNTRY OF ORIGIN:

U.S.A.

GENERAL SPECIFICATIONS:

Variety: Approved Varieties

Grade: Fruit used will be USDA Grade A for color and will have flavor and odor typical of fresh, properly

ripened fruit. Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:

Brix: 22.5° ± 2.0° (Solids by Refractometer)

pH: 3.18 +/- 0.15

Density: 9.11 Target, 9.03 Minimum, 9.18 Maximum lbs./gallon

Appearance/Color: Typical of NSA raspberry

Flavor/Aroma: Shall be free of objectionable flavors and odors.

Microbiological:

Total Aerobic Plate Count <1000 CFU/g
Yeast and Mold Count <1000 CFU/g
Coliform Count <10 CFU/g

PACKAGING:

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

Fill Weights: 400 lbs net weight per drum

Palletization: Four (4) drums per 40"x48" GMA Pallet. A plastic cap will be placed on top of the pallet to protect from storage debris. A cardboard slip sheet will be applied to the bottom of pallet. The pallet shall be stretch-wrapped 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 and stored frozen at or below 0° F. after leaving producing locality until delivered to customer unless otherwise requested by customer. Thaw product under refrigerated conditions.

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 around the product.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:

Frozen (<0°F): Two (2) years at or below -10° F.

Refrigerated (<45°F): Forty-five (45) days at 35° -40° F from the time product is pulled from the freezer.

Thawing may take up to 10 days. Ambient (<70°F): Not recommended

For more documentation please contact DocumentControl@treetop.com

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. We disclaim any liability incurred in connection with the use of this data.



NSA Raspberry Fruit Bar Base Item Code: 507085

NUTRITIONAL INFORMATION:

Nutrient	Amount Per 100g	
Calories	111.64	
Protein	0.51	g
Carbohydrates	20.57	g
Dietary Fiber	2.12	g
Sugar – Total	11.96	g
Fat - Total	0.24	g
Saturated Fat	0.01	g
Trans Fat	0.00	g
Cholesterol	0.00	mg
Vitamin A IU	64.91	IU
Vitamin C	292.07	mg
Calcium	13.17	mg
Iron	0.32	mg
Potassium	138.79	mg
Sodium	7.61	mg

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. We disclaim any liability incurred in connection with the use of this data.