

Product Data Sheet
Pasteurized Strawberry Fruit Base
Item Code: 506246

PRODUCT DESCRIPTION:

The prepared base will be made from strawberries that are properly ripened, washed, sorted and sliced. The fruit will be combined with sweeteners and other ingredients and then thermally processed prior to filling. 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:

Strawberries, Sugar Syrup, Guar Gum, Locust Bean Gum, Carrageenan, Citric Acid and Potassium Sorbate.

COUNTRY OF ORIGIN:

U.S.A.

GENERAL SPECIFICATIONS:

Variety: Approved Varieties

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

Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:

Brix: 27.0° +/- 3.0° (solids by refractometer)

pH: 3.3 to 3.5

Density: 9.28 Target, 9.16 Min., 9.40 Max.

Viscosity: 6-8 cm Bostwick (Matrix drained through ¼" Screen, 70°F, 10 sec)

Appearance/Color: Typical of sweetened strawberry.

Flavor/Aroma: Typical of sweetened strawberry.

Microbiological:

| | |
|---------------------------|---------------------------------|
| Total Aerobic Plate Count | <1000 CFU/g |
| Yeast and Mold Count | <1000 CFU/g |
| Coliform Count | < 10 CFU/g |
| E.coli O157 | Negative/125 g composite sample |
| Salmonella | Negative/750 g composite sample |

PACKAGING:

Packaging: Two (2) four (4) ml liners in a 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 pallet to protect from storage debris. A cardboard slip sheet will be applied to the bottom of the pallet.

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.

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:

| Nutrient | Amount Per 100g | |
|---------------|-----------------|----|
| Calories | 102.11 | |
| Protein | 0.39 | g |
| Carbohydrates | 24.68 | g |
| Dietary Fiber | 0.90 | g |
| Sugar – Total | 22.83 | g |
| Fat - Total | 0.16 | g |
| Saturated Fat | 0.00 | g |
| Trans Fat | 0.00 | g |
| Cholesterol | 0.00 | mg |
| Vitamin A IU | 0 | IU |
| Vitamin C | 3.89 | mg |
| Calcium | 12.03 | mg |
| Iron | 0.58 | mg |
| Potassium | 13.38 | mg |
| Sodium | 0.10 | mg |
| Ash | 0.26 | g |
| Water | 74.33 | g |

Nutrition Information Calculated Using Nutritional Database Software with adjustments based on processing.

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For more documentation please contact DocumentControl@treetop.com

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