PRODUCT DATA SHEET
PEAR JUICE CONCENTRATE

PRODUCT DESCRIPTION:
Pear juice concentrate shall be prepared entirely from whole sound pears and/or from peels and cores. The unfermented juice from these pears shall be clarified (filtered), concentrated and the essence (aroma) held separately. The concentrate shall contain no additives, preservatives, flavors or colors of any kind. The product shall be prepared, processed, packaged and delivered in accordance with current good manufacturing practices and under strict sanitary conditions to assure good product definitions. The product is inspected throughout the process to assure the product is in compliance with the provisions of the Federal Food, Drug and Cosmetic Act.

Pear juice concentrate, light color, is prepared in the same manner, but is charcoal-filtered yielding a lighter color product.

ANALYSIS:

<table>
<thead>
<tr>
<th></th>
<th>MINIMUM</th>
<th>MAXIMUM</th>
<th>METHOD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brix</td>
<td>69.9°</td>
<td>71.0°</td>
<td>M-2.230</td>
</tr>
<tr>
<td>Haze %Transmittance @ 625nm, 12° Brix</td>
<td>90%</td>
<td>100%</td>
<td>M-2.210</td>
</tr>
<tr>
<td>Turbidity NTU, 12° Brix</td>
<td>0</td>
<td>5</td>
<td>M-2.280</td>
</tr>
<tr>
<td>pH, 12° Brix</td>
<td>3.2</td>
<td>4.4</td>
<td>M-2.220</td>
</tr>
<tr>
<td>Pectin</td>
<td>0%</td>
<td>2.0%</td>
<td>M-2.120</td>
</tr>
<tr>
<td>Starch</td>
<td>0</td>
<td>0</td>
<td>M-2.150</td>
</tr>
<tr>
<td>Sediment</td>
<td>0</td>
<td>0</td>
<td>M-2.250</td>
</tr>
<tr>
<td>Total Plate Count (CFU/ml)</td>
<td>0</td>
<td>500</td>
<td>M-6.000</td>
</tr>
<tr>
<td>Yeast/Mold</td>
<td>0</td>
<td>500</td>
<td>M-6.001</td>
</tr>
<tr>
<td>Acid as Malic g/100g @ 70.0° Brix</td>
<td>0.95</td>
<td>2.34</td>
<td>M-2.270</td>
</tr>
<tr>
<td>Acid as Malic g/100mL @ 12° Brix</td>
<td>0.17</td>
<td>0.42</td>
<td>M-2.270</td>
</tr>
<tr>
<td>Color %Transmittance @430nm, 12° Brix</td>
<td>40%</td>
<td>79%</td>
<td>M-2.220</td>
</tr>
<tr>
<td>Standard</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Light Color</td>
<td>80%</td>
<td>100%</td>
<td></td>
</tr>
</tbody>
</table>

FLAVOR:
Typical, clean flavor with no off flavors

PACKAGING:
Containers of concentrate shall be filled from a homogenous batch. The container may be either:

1. New or reconditioned 52-gallon net fill food grade epoxy lined, open top, sanitized steel drum with two 4-mil poly bag liners.
2. 275 gallon bag-in-bin.
3. Approved, sanitized food grade tanker.
Each container shall be labeled with the name of the product, the manufacturer, the country of origin, date of manufacture, tare weight, net weight, lot number and container number.

**SHELF LIFE AND STORAGE RECOMMENDATIONS:**

<table>
<thead>
<tr>
<th>Product Type</th>
<th>Ambient &lt;70°F</th>
<th>Refrigerated &lt;45°F</th>
<th>Frozen &lt;0°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard Pear Juice Concentrate</td>
<td>Not recommended</td>
<td>18 Months</td>
<td>2 years</td>
</tr>
<tr>
<td>Light Color Pear Juice Concentrate</td>
<td>Not recommended</td>
<td>Not recommended</td>
<td>18 months</td>
</tr>
</tbody>
</table>

**KOSHER CERTIFICATION:**

This ingredient meets the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

**NUTRITIONAL DATA:**

<table>
<thead>
<tr>
<th>NUTRIENT OR ITEM</th>
<th>12.0° Brix</th>
<th>70.0° Brix</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture (g/100 g)</td>
<td>88.0</td>
<td>30.0</td>
</tr>
<tr>
<td>Fruit Solids (g/100 g)</td>
<td>12.0</td>
<td>70.0</td>
</tr>
<tr>
<td>Ash (g/100 g)</td>
<td>0.3</td>
<td>2.0</td>
</tr>
<tr>
<td>Protein (g/100 g)</td>
<td>0.0</td>
<td>0.0</td>
</tr>
<tr>
<td>Fat (g/100 g)</td>
<td>0.0</td>
<td>0.0</td>
</tr>
<tr>
<td>Trans Fat (g/100 g)</td>
<td>0.0</td>
<td>0.0</td>
</tr>
<tr>
<td>Carbohydrates (g/100 g)</td>
<td>11.9</td>
<td>67.1</td>
</tr>
<tr>
<td>Calories (per 100 g)</td>
<td>47</td>
<td>274</td>
</tr>
<tr>
<td>Sugars (g/100 g)</td>
<td>8.9</td>
<td>52.1</td>
</tr>
<tr>
<td>Sucrose (g/100 g)</td>
<td>0.7</td>
<td>3.8</td>
</tr>
<tr>
<td>Glucose (g/100 g)</td>
<td>2.0</td>
<td>11.8</td>
</tr>
<tr>
<td>Fructose (g/100 g)</td>
<td>6.3</td>
<td>36.5</td>
</tr>
<tr>
<td>Sorbitol (g/100 g)*</td>
<td>2.2</td>
<td>13.0</td>
</tr>
<tr>
<td>Vitamin A as b-carotene (IU/100 g)</td>
<td>&lt;50</td>
<td>&lt;50</td>
</tr>
<tr>
<td>Vitamin C (mg/100 g)</td>
<td>1.1</td>
<td>6.4</td>
</tr>
<tr>
<td>Sodium (mg/100 g)</td>
<td>2.9</td>
<td>15.2</td>
</tr>
<tr>
<td>Potassium (mg/100 g)</td>
<td>130</td>
<td>718</td>
</tr>
<tr>
<td>Calcium (mg/100 g)</td>
<td>12</td>
<td>88</td>
</tr>
<tr>
<td>Iron (mg/100 g)</td>
<td>0.0</td>
<td>1.8</td>
</tr>
</tbody>
</table>

These are average values and should be used only to approximate the nutritional composition of any food formulations.

Nutritional data not found on this list are present in levels not required by NLEA standards.

* Not included in the total sugars

For more documentation please contact DocumentControl@treetop.com

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