

Product Data Sheet
4+1 Smooth Pasteurized Totem Strawberry Puree
Item Code: 511713

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, Cane Sugar.

COUNTRY OF ORIGIN:

U.S.A.

GENERAL SPECIFICATIONS:

Variety: NW Totem strawberry varieties or other varieties as approved by the customer.

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: 25.6° +/- 2.0° (solids by refractometer)*

pH: Naturally occurring pH which is typically in the to 2.8 to 4.0 range*

Density: 9.22 Target, 9.15 Min., 9.30 Max. lbs./gallons

Appearance: Uniform, red, smooth textured puree with seeds.

Microbiological:

Total Aerobic Plate Count <1000 CFU/g*

Yeast and Mold Count < 500 CFU/g*

Coliform Count < 10 CFU/g*

Note: Items indicated by * are required to be reported on the COA

PACKAGING:

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

Fill Weights: 420 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 the 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

Customer Item number

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

Refrigerated (<45°F): Twenty-one (21) days at 35 – 45° F from the time product is pulled from the freezer. Thawing may take up to 14 days.

For more documentation please contact DocumentControl@treetop.com

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NUTRITIONAL INFORMATION:

Nutrient	Amount Per 100g	
Calories	101.00	
Protein	0.49	g
Carbohydrates	25.61	g
Dietary Fiber	1.84	g
Sugar – Total	23.77	g
Fat - Total	0.30	g
Saturated Fat	0.02	g
Trans Fat	0.00	g
Cholesterol	0.00	mg
Vitamin A IU	21.60	IU
Vitamin C	45.36	mg
Calcium	11.30	mg
Iron	0.31	mg
Potassium	132.80	mg
Sodium	1.00	mg
Ash	0.30	g

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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