Product Specification Sheet
9+1 Pasteurized Chunky Strawberry Puree
Item Code: 500106

PRODUCT DESCRIPTION:
9+1 Pasteurized chunky strawberry puree is prepared using fresh, ripened strawberries that have been commercially grown. The strawberries are washed, sorted, combined with sugar and processed into puree prior to being pasteurized and packaged.

INGREDIENT LEGEND:
Strawberries, Sugar

GENERAL SPECIFICATIONS:
Grade: USDA Grade A for color and defects and will have flavor and color typical of fresh, properly ripened strawberries.
Kosher: OU

ANALYTICAL SPECIFICATIONS:
Brix: 17.2 +/- 2.0 (solids by refractometer)
pH: 3.5 +/- 2.5 (naturally occurring)
Density: 8.909 +/- 0.074 lbs/gallon
Viscosity: N/A
Drained Weight: 10% minimum retained on a #4 USA Standard Testing Sieve (opening 4.75 mm/0.187 inches)
Microbiological: Microbiological testing will be performed on each lot.
  Total Aerobic Plate Count <10,000 CFU/g
  Yeast and Mold Count <500 CFU/g
  Coliform Count <10 CFU/g
  E.coli Negative
  Salmonella Negative (negative in 125g (composite of five 25g samples))

PACKAGING:
Primary Packaging: 55 gallon Steel drum with locking lid
Secondary Packaging: Two 4 ml plastic liners with plastic tie/closure
Fill Weights: 420 lbs net weight per drum
Palletization: 4 drums per 48"x 40" pallet
Labeling: Each container shall be labeled to legibly identify the following:
  Supplier name and address
  Product name and supplier product code
  Lot Number
  Date of manufacture
STORAGE/HANDLING:
Product shall be stored frozen (<0°F).

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen: Two years
Refrigerated: 7 days after thawing
Ambient: N/A
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**NUTRITIONAL INFORMATION:**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>72.07</td>
</tr>
<tr>
<td>Protein</td>
<td>0.6 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>14.61 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1.22 g</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>22.92 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.27 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.01 g</td>
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<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
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<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>10.8 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>52.92 mg</td>
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<tr>
<td>Calcium</td>
<td>14.4 mg</td>
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<tr>
<td>Iron</td>
<td>0.37 mg</td>
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<tr>
<td>Potassium</td>
<td>137.7 mg</td>
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<tr>
<td>Sodium</td>
<td>9 mg</td>
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</tbody>
</table>

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.