Product Specification Sheet
Strawberry Prep 4+1 Diced Stabilized
Item Code: 509259

PRODUCT DESCRIPTION:
This product consists pieces of diced strawberries blended with sugar and stabilizer at a ratio of 4 to 1. This product must have a pink to red color consistent with that of fresh strawberries. Finished product shall be prepared from properly ripened, washed, sorted and graded fruit. USDA Grade A fruit. This product is not heat treated.

INGREDIENT LEGEND:
Strawberries, Sugar, Modified Food Starch

COUNTRY OF ORIGIN:
U.S.A.

GENERAL SPECIFICATIONS:
Variety: Approved USDA Grade A varieties (Camino Real, Festival Albion, BGI 1975, Camarosa, Ventana, Portola, San Andreas, Monterey, Radiance)
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 26.0° ± 2.0 (solids by refractometer)
pH: 3.0 – 4.0
Grade Procedure: 90 Points minimum (Color minimum 36 points; Defects minimum 36 points; Character minimum 18 points) USDA Approved
Density: 9.24 ± 0.1 lbs. / gal.
Viscosity with fruit: 2.0 – 5.0 cm @ 70°F for 15 seconds
Size: ½” diced
Visual Appearance/Color: pink to red
Flavor/Aroma: Typical of fresh Strawberries.
Microbiological:
- Listeria: Negative
- Coliform: <10 CFU/g
- E. Coli: <10 CFU/g
- Salmonella: Negative
- Standard Plate Count: <10,000 CFU/g
- Yeast: <3000 CFU/g
- Mold: <3000 CFU/g

PACKAGING:
Packaging: One (1) four (4) gallon round plastic pail with handle and tamper evident lid.
Fill Weights: 30 lbs net weight per pail.
Palletization: Twenty (20) pails per layer, three (3) layers, total of Sixty (60) pails per 40 x 48 GMA hardwood pallet with a pallet cap.

Labeling: Each container shall be labeled to legibly identify the following:
- Supplier product name and item number
- Supplier name and address
- Date of Manufacture
- Lot# & Pail#
- Net weight
- Ingredient statement
- Shelf life
- Storage Condition
- Kosher certification emblem

STORAGE/HANDLING:
Product shall be stored in a clean warehouse at or below 0°F. Product shall be shipped frozen. Product should be thawed under refrigerated conditions. Avoid thawing at ambient temperatures as spoilage may occur.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): 2 years

For more documentation please contact DocumentControl@treetop.com