PRODUCT DATA SHEET
APPLE PUREE

PRODUCT DESCRIPTION:
Apple Puree is prepared using fresh, sound, properly ripened apples. 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.

VARIETY:
Primarily Red and Golden Delicious varieties

FLAVOR/AROMA:
Pleasant apple flavor and aroma; shall be free of objectionable flavors and odors

APPEARANCE/COLOR:
Uniform, typical of apple puree concentrate

PROCESS TYPES:
- Micronized or variable final sieve size to meet customer needs
- Pasteurized or Aseptic

INGREDIENT OPTIONS:
- Conventional
- Organic
- Babyfood
- May have citric acid and/or ascorbic acid added

PRODUCTS:
Apple Puree, Single Strength: Brix: 10°-18°
Apple Puree, Concentrated Brix: Available in 28°, 32° and 38°

COUNTRY OF ORIGIN:
U.S.A.

PACKAGING:
1. New or reconditioned 55-gallon food grade aseptic or frozen packaging
2. 275 gallon or 1000 liter aseptic bag in corrugated tote
3. Jacketed food grade tanker
4. Poly pail available in 4, 5, or 6 gallons
SHELF LIFE AND STORAGE RECOMMENDATIONS:

Storage Temperature:  
- Ambient <70°F  
- Refrigerated <45°F  
- Frozen <0°F

Aseptic Purees (Tree Fruit)  
- 2 Years  
- 3 Years  
- Not recommended

 Pasteurized Purees  
- Not recommended  
- Not recommended  
- 2 Years

KOSHER:

These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

NUTRITIONAL INFORMATION (Per 100 grams)

Single Strength Apple Puree

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>44.15</td>
</tr>
<tr>
<td>Protein (g)</td>
<td>0.10</td>
</tr>
<tr>
<td>Carbohydrates (g)</td>
<td>10.67</td>
</tr>
<tr>
<td>Dietary Fiber (g)</td>
<td>1.07</td>
</tr>
<tr>
<td>Sugar-Total (g)</td>
<td>8.58</td>
</tr>
<tr>
<td>Total Fat (g)</td>
<td>0.12</td>
</tr>
<tr>
<td>Trans Fat (g)</td>
<td>0.00</td>
</tr>
<tr>
<td>Saturated Fat (g)</td>
<td>0.00</td>
</tr>
<tr>
<td>Cholesterol (mg)</td>
<td>0.00</td>
</tr>
<tr>
<td>Vitamin A (IU)</td>
<td>22.42</td>
</tr>
<tr>
<td>Vitamin C (mg)</td>
<td>6.06</td>
</tr>
<tr>
<td>Calcium (mg)</td>
<td>3.03</td>
</tr>
<tr>
<td>Iron (mg)</td>
<td>0.30</td>
</tr>
<tr>
<td>Sodium (mg)</td>
<td>0.67</td>
</tr>
</tbody>
</table>

Nutrition information calculated using Genesis Nutritional Database Software with adjustments based on processing. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility since the conditions of use are beyond our control. We disclaim any liability incurred in connection with the use of this data or suggestions.

For more documentation please contact DocumentControl@treetop.com
PRODUCT DATA SHEET
APRICOT FRUIT PUREE

PRODUCT DESCRIPTION:
Apricot Puree is available in single strength or concentrated form and is prepared using fresh, sound, properly ripened apricots. 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.

VARIETY:
Typically Blenheim or Patterson

FLAVOR/AROMA:
Pleasant apricot flavor and aroma; shall be free of objectionable flavors and odors

APPEARANCE/COLOR:
Uniform, typical of apricot puree

PROCESS TYPES:
- Micronized or variable final sieve size to meet customer needs
- Pasteurized or Aseptic

INGREDIENT OPTIONS:
- Conventional
- Organic
- Baby food
- May have citric acid and/or ascorbic acid added

PRODUCTS:
Apricot Puree, Single Strength Brix: 10°-18°
Apricot Puree, Concentrated Brix: Available in 25° and 32°

COUNTRY OF ORIGIN:
U.S.A.

PACKAGING:
1. New or reconditioned 55-gallon food grade epoxy lined, open top, steel drum with plastic liner and aseptic bag or frozen drum
2. 275 gallon or 1000 liter aseptic bag in corrugated tote.
3. Jacketed food grade tanker
4. Poly pail available in 4, 5, or 6 gallons
SHELF LIFE AND STORAGE RECOMMENDATIONS:

<table>
<thead>
<tr>
<th>Storage Temperature:</th>
<th>Ambient &lt;70°F</th>
<th>Refrigerated &lt;45°F</th>
<th>Frozen &lt;0°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aseptic Purees (Tree Fruit)</td>
<td>2 Years</td>
<td>3 Years</td>
<td>Not recommended</td>
</tr>
<tr>
<td>Pasteurized Purees</td>
<td>Not recommended</td>
<td>Not recommended</td>
<td>2 Years</td>
</tr>
</tbody>
</table>

KOSHER:

These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

NUTRITIONAL INFORMATION (Per 100 grams)

**Single Strength Apricot Puree**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>43.88</td>
</tr>
<tr>
<td>Protein (g)</td>
<td>0.71</td>
</tr>
<tr>
<td>Carbohydrates (g)</td>
<td>10.48</td>
</tr>
<tr>
<td>Dietary Fiber (g)</td>
<td>1.16</td>
</tr>
<tr>
<td>Sugar-Total (g)</td>
<td>7.50</td>
</tr>
<tr>
<td>Total Fat (g)</td>
<td>0.08</td>
</tr>
<tr>
<td>Trans Fat (g)</td>
<td>0.0</td>
</tr>
<tr>
<td>Cholesterol (mg)</td>
<td>0.0</td>
</tr>
<tr>
<td>Vitamin A (IU)</td>
<td>1847</td>
</tr>
<tr>
<td>Vitamin C (mg)</td>
<td>14.11</td>
</tr>
<tr>
<td>Calcium (mg)</td>
<td>8.97</td>
</tr>
<tr>
<td>Iron (mg)</td>
<td>0.66</td>
</tr>
<tr>
<td>Sodium (mg)</td>
<td>2.27</td>
</tr>
</tbody>
</table>

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For more documentation please contact DocumentControl@treetop.com
PRODUCT DESCRIPTION:
Banana Puree is prepared using fresh, sound, properly ripened bananas. 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.

VARIETY:
Cavendish

FLAVOR/AROMA:
Pleasant banana flavor and aroma; shall be free of objectionable flavors and odors

APPEARANCE/COLOR:
Uniform, typical of banana puree

PROCESS TYPES:
- Aseptic
- Acidified Seedless

INGREDIENT OPTIONS:
- Conventional
- May have citric acid and/or ascorbic acid added

PRODUCTS:
Banana Puree, Single Strength

COUNTRY OF ORIGIN:
Ecuador

KOSHER:
These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

PACKAGING:
Packing options may include bag-in-boxes, drums, totes and poly pails. (Sizes may vary)
SHELF LIFE AND STORAGE RECOMMENDATIONS (Samples may be frozen):

<table>
<thead>
<tr>
<th>Storage Temperature:</th>
<th>Ambient &lt;70°F</th>
<th>Refrigerated &lt;45°F</th>
<th>Frozen &lt;0°F</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1 Year</td>
<td>18 Months</td>
<td>Not recommended</td>
</tr>
</tbody>
</table>

For more documentation please contact DocumentControl@treetop.com
PRODUCT DATA SHEET
BLACKBERRY FRUIT PUREE

PRODUCT DESCRIPTION:
Blackberry Puree is available in single strength or concentrated form, with or without seeds, and is prepared using fresh, sound, properly ripened blackberries. 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.

VARIETY:
Typically Evergreen variety

FLAVOR/AROMA:
Pleasant blackberry flavor and aroma; shall be free of objectionable flavors and odors

APPEARANCE/COLOR:
Uniform, typical of blackberry puree

PROCESS TYPES:
- Micronized or variable final sieve size to meet customer needs
- Seeded or seedless
- Pasteurized or Aseptic

INGREDIENT OPTIONS:
- Conventional
- Organic
- May have citric acid and/or ascorbic acid added

PRODUCTS:
Blackberry Puree, Single Strength Brix: 9° Minimum
Blackberry Puree, Concentrated Brix: Available in 22° Brix and 40° Brix

COUNTRY OF ORIGIN:
U.S.A.
PACKAGING:
1. New or reconditioned 55-gallon food grade epoxy lined, open top, steel drum with plastic liner and aseptic bag or frozen drum
2. 275 gallon or 1000 liter aseptic bag in corrugated tote.
3. Jacketed food grade tanker
4. Poly pail available in 4, 5, or 6 gallons

SHELF LIFE AND STORAGE RECOMMENDATIONS:

<table>
<thead>
<tr>
<th>Storage Temperature:</th>
<th>Ambient &lt;70°F</th>
<th>Refrigerated &lt;45°F</th>
<th>Frozen &lt;0°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aseptic Purees (Berries)</td>
<td>6 Months</td>
<td>18 Months</td>
<td>Do Not Freeze</td>
</tr>
<tr>
<td>Pasteurized Purees</td>
<td>Not recommended</td>
<td>Not recommended</td>
<td>2 Years</td>
</tr>
</tbody>
</table>

KOSHER:
These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

NUTRITIONAL INFORMATION (Per 100 grams)

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>63.00</td>
</tr>
<tr>
<td>Protein (g)</td>
<td>1.20</td>
</tr>
<tr>
<td>Carbohydrates (g)</td>
<td>14.20</td>
</tr>
<tr>
<td>Dietary Fiber (g)</td>
<td>1.80</td>
</tr>
<tr>
<td>Sugar-Total (g)</td>
<td>10.33</td>
</tr>
<tr>
<td>Total Fat (g)</td>
<td>0.20</td>
</tr>
<tr>
<td>Trans Fat (g)</td>
<td>0.0</td>
</tr>
<tr>
<td>Saturated Fat (g)</td>
<td>0.0</td>
</tr>
<tr>
<td>Cholesterol (mg)</td>
<td>0.0</td>
</tr>
<tr>
<td>Vitamin A (IU)</td>
<td>245.0</td>
</tr>
<tr>
<td>Vitamin C (mg)</td>
<td>6.0</td>
</tr>
<tr>
<td>Calcium (mg)</td>
<td>27.0</td>
</tr>
<tr>
<td>Iron (mg)</td>
<td>0.8</td>
</tr>
<tr>
<td>Sodium (mg)</td>
<td>20.0</td>
</tr>
<tr>
<td>Potassium</td>
<td>133.0</td>
</tr>
</tbody>
</table>

The information contained herein is based on actual laboratory analysis and is, to the best of our knowledge, correct. Some values may change due to processing parameters used during formulated product manufacturing. We disclaim any liability incurred in connection with the use of this data or suggestions.

For more documentation please contact DocumentControl@treetop.com

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More fruits, more forms, more possibilities.
PRODUCT DATA SHEET
BLUEBERRY FRUIT PUREE

PRODUCT DESCRIPTION:
Blueberry Puree is prepared using fresh, sound, properly ripened blueberries. 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.

VARIETY:
Typically approved Cultivated and Wild blueberry varieties and/or blends thereof.

FLAVOR/AROMA:
Pleasant blueberry flavor and aroma; shall be free of objectionable flavors and odors

APPEARANCE/COLOR:
Uniform, typical of blueberry puree

PROCESS TYPES:
• Micronized or variable final sieve size to meet customer needs
• Seeded or seedless
• Frozen, Pasteurized or Aseptic

INGREDIENT OPTIONS:
• Conventional
• Organic
• May have citric acid and/or ascorbic acid added

PRODUCTS:
Blueberry Puree, Single Strength
Blueberry Puree, Concentrated

COUNTRY OF ORIGIN:
U.S.A.

KOSHER:
These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

PACKAGING:
Packing options may include bag-in-boxes, drums, totes and poly pails. (Sizes may vary)
**SHELF LIFE AND STORAGE RECOMMENDATIONS (Samples may be frozen):**

<table>
<thead>
<tr>
<th>Storage Temperature:</th>
<th>Ambient &lt;70°F</th>
<th>Refrigerated &lt;45°F</th>
<th>Frozen &lt;0°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aseptic Puree (Berries)</td>
<td>6 months</td>
<td>18 months</td>
<td>Not recommended</td>
</tr>
<tr>
<td>Pasteurized Purees</td>
<td>Not recommended</td>
<td>Not recommended</td>
<td>2 Years</td>
</tr>
</tbody>
</table>

For more documentation please contact [DocumentControl@treetop.com](mailto:DocumentControl@treetop.com)
PRODUCT DESCRIPTION:
Tart Red Cherry Puree is prepared using fresh, sound, properly ripened cherries. 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.

VARIETY:
Typically approved varieties and/or blends thereof.

FLAVOR/AROMA:
Pleasant cherry flavor and aroma; shall be free of objectionable flavors and odors

APPEARANCE/COLOR:
Uniform, typical of cherry puree

PROCESS TYPES:
- Depectinized
- Seedless
- Adequately heat-treated to inactivate enzymes and concentrated, then frozen

INGREDIENT OPTIONS:
- Conventional

PRODUCTS:
Cherry Puree, Concentrated

COUNTRY OF ORIGIN:
U.S.A.

KOSHER:
These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

PACKAGING:
Packed in 6-Gallon Poly Pail with lid
SHELF LIFE AND STORAGE RECOMMENDATIONS (Samples may be frozen):

<table>
<thead>
<tr>
<th>Storage Temperature</th>
<th>Ambient &lt;70°F</th>
<th>Refrigerated &lt;40°F</th>
<th>Frozen &lt;0°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not recommended</td>
<td>7 days</td>
<td>24 months</td>
<td></td>
</tr>
</tbody>
</table>

For more documentation please contact DocumentControl@treetop.com
PRODUCT DATA SHEET
CONCORD GRAPE FRUIT PUREE

PRODUCT DESCRIPTION:
Concord Grape Puree is prepared using fresh, sound, properly ripened Concord grapes. 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.

VARIETY:
Typically approved Concord grapes.

FLAVOR/AROMA:
Pleasant grape flavor and aroma; shall be free of objectionable flavors and odors

APPEARANCE/COLOR:
Uniform, typical of grape puree

PROCESS TYPES:
• Aseptic

INGREDIENT OPTIONS:
• Conventional

PRODUCTS:
Concord Grape Puree, Concentrated

COUNTRY OF ORIGIN:
U.S.A.

KOSHER:
These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

PACKAGING:
Aseptic Bag in Drum
SHELF LIFE AND STORAGE RECOMMENDATIONS (Samples may be frozen):

<table>
<thead>
<tr>
<th>Storage Temperature</th>
<th>Ambient &lt;70°F</th>
<th>Refrigerated &lt;45°F</th>
<th>Frozen &lt;0°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aseptic Purees (Tree Fruit)</td>
<td>2 Years</td>
<td>3 Years</td>
<td>Not recommended</td>
</tr>
</tbody>
</table>

For more documentation please contact DocumentControl@treetop.com
PRODUCT DESCRIPTION:
Mango Puree is prepared using fresh, sound, properly ripened mangoes. 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.

VARIETY:
Criollo
Magdalena River
Tommy Atkins

FLAVOR/AROMA:
Pleasant mango flavor and aroma; shall be free of objectionable flavors and odors

APPEARANCE/COLOR:
Uniform, typical of mango puree

PROCESS TYPES:
• Aseptic

INGREDIENT OPTIONS:
• Conventional

PRODUCTS:
Mango Puree, Single Strength
Mango Puree, Concentrated

COUNTRY OF ORIGIN:
Columbia, Ecuador or Peru

KOSHER:
These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

PACKAGING:
Packing options may include bag-in-boxes, drums, totes and poly pails. (Sizes may vary)
### SHELF LIFE AND STORAGE RECOMMENDATIONS (Samples may be frozen):

<table>
<thead>
<tr>
<th>Storage Temperature</th>
<th>Ambient &lt;70°F</th>
<th>Refrigerated &lt;45°F</th>
<th>Frozen &lt;0°F</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1 Year</td>
<td>18 months</td>
<td>Not recommended</td>
</tr>
</tbody>
</table>

For more documentation please contact DocumentControl@treetop.com
PRODUCT DATA SHEET
PEACH FRUIT PUREE

PRODUCT DESCRIPTION:
Peach Puree is available in single strength or concentrated form and is prepared using fresh, sound, properly ripened peaches. 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.

VARIETY:
Freestone or Yellow Cling, or blend thereof

FLAVOR/AROMA:
Pleasant peach flavor and aroma; shall be free of objectionable flavors and odors

APPEARANCE/COLOR:
Uniform, typical of peach puree

PROCESS TYPES:
- Micronized or variable final sieve size to meet customer needs
- Pasteurized or Aseptic

INGREDIENT OPTIONS:
- Conventional
- Organic
- Baby Food
- May have citric acid and/or ascorbic acid added

PRODUCTS:
Peach Puree, Single Strength Brix: 9°-18°
Peach Puree, Concentrated Brix: Available in 25° and 32°

COUNTRY OF ORIGIN:
U.S.A.

PACKAGING:
1. New or reconditioned 55-gallon food grade epoxy lined, open top, steel drum with plastic liner and aseptic bag or frozen drum.
2. 275 gallon or 1000 liter aseptic bag in corrugated tote.
3. Jacketed food grade tanker
4. Poly pail available in 4, 5, or 6 gallons.
SHELF LIFE AND STORAGE RECOMMENDATIONS:

Storage Temperature:  
- Ambient <70°F  
- Refrigerated <45°F  
- Frozen <0°F  

Aseptic Purees (Tree Fruit)  
- 2 Years  
- 3 Years  
- Not recommended

Pasteurized Purees  
- Not recommended  
- 2 Years

KOSHER:

These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

NUTRITIONAL INFORMATION (Per 100 grams)

Single Strength Freestone Peach Puree

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>42.60</td>
</tr>
<tr>
<td>Protein (g)</td>
<td>0.8</td>
</tr>
<tr>
<td>Carbohydrates (g)</td>
<td>10.5</td>
</tr>
<tr>
<td>Dietary Fiber (g)</td>
<td>2.0</td>
</tr>
<tr>
<td>Sugar-Total (g)</td>
<td>8.0</td>
</tr>
<tr>
<td>Total Fat (g)</td>
<td>0.0</td>
</tr>
<tr>
<td>Trans Fat (g)</td>
<td>0.0</td>
</tr>
<tr>
<td>Cholesterol (mg)</td>
<td>0.0</td>
</tr>
<tr>
<td>Vitamin A (IU)</td>
<td>1100</td>
</tr>
<tr>
<td>Vitamin C (mg)</td>
<td>8.0</td>
</tr>
<tr>
<td>Calcium (mg)</td>
<td>8.0</td>
</tr>
<tr>
<td>Iron (mg)</td>
<td>0.22</td>
</tr>
<tr>
<td>Sodium (mg)</td>
<td>0.5</td>
</tr>
</tbody>
</table>

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PRODUCT DATA SHEET
PEAR FRUIT PUREE

PRODUCT DESCRIPTION:
Pear Puree is available in single strength or concentrated form and is prepared using fresh, sound, properly ripened pears. 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.

VARIETY:
Either Bartlett or Winter Pears

FLAVOR/AROMA:
Pleasant pear flavor and aroma; shall be free of objectionable flavors and odors

APPEARANCE/COLOR:
Uniform, typical of pear puree

PROCESS TYPES:
- Micronized or variable final sieve size to meet customer needs
- Pasteurized or Aseptic

INGREDIENT OPTIONS:
- Conventional
- Organic
- Baby food
- May have citric acid and/or ascorbic acid added

PRODUCTS:
Pear Puree, Single Strength: Brix: 10°-18°
Pear Puree, Concentrated Brix: Available in 25°, 32°, 38° and 45°

COUNTRY OF ORIGIN:
U.S.A.

PACKAGING:
1. New or reconditioned 55-gallon food grade epoxy lined, open top, steel drum with plastic liner and aseptic bag or frozen drum
2. 275 gallon or 1000 liter aseptic bag in corrugated tote
3. Jacketed food grade tanker
4. Poly pail available in 4, 5, or 6 gallons
SHELF LIFE AND STORAGE RECOMMENDATIONS:

<table>
<thead>
<tr>
<th>Storage Temperature:</th>
<th>Ambient &lt;70°F</th>
<th>Refrigerated &lt;45°F</th>
<th>Frozen &lt;0°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aseptic Purees (Tree Fruit)</td>
<td>2 Years</td>
<td>3 Years</td>
<td>Not recommended</td>
</tr>
<tr>
<td>Pasteurized Purees</td>
<td>Not recommended</td>
<td>Not recommended</td>
<td>2 Years</td>
</tr>
</tbody>
</table>

KOSHER:
These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

NUTRITIONAL INFORMATION (Per 100 grams)

**Single Strength Bartlett Pear Puree**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>59.2</td>
</tr>
<tr>
<td>Protein (g)</td>
<td>0.37</td>
</tr>
<tr>
<td>Carbohydrates (g)</td>
<td>14.2</td>
</tr>
<tr>
<td>Dietary Fiber (g)</td>
<td>2.4</td>
</tr>
<tr>
<td>Sugar-Total (g)</td>
<td>10.59</td>
</tr>
<tr>
<td>Total Fat (g)</td>
<td>0.10</td>
</tr>
<tr>
<td>Trans Fat (g)</td>
<td>&lt;0.10</td>
</tr>
<tr>
<td>Cholesterol (mg)</td>
<td>0.00</td>
</tr>
<tr>
<td>Vitamin A (IU)</td>
<td>97.0</td>
</tr>
<tr>
<td>Vitamin C (mg)</td>
<td>42.94</td>
</tr>
<tr>
<td>Calcium (mg)</td>
<td>&lt;0.5</td>
</tr>
<tr>
<td>Iron (mg)</td>
<td>0.32</td>
</tr>
<tr>
<td>Sodium (mg)</td>
<td>&lt;0.2</td>
</tr>
</tbody>
</table>

Nutrition information calculated using Genesis Nutritional Database Software with adjustments based on processing. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility since the conditions of use are beyond our control. We disclaim any liability incurred in connection with the use of this data or suggestions.

For more documentation please contact DocumentControl@treetop.com
PRODUCT DATA SHEET
PLUM FRUIT PUREE

PRODUCT DESCRIPTION:
Plum Puree is prepared using fresh, sound, properly ripened plums. 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.

VARIETY:
Typically approved varieties and/or blends thereof.

FLAVOR/AROMA:
Pleasant plum flavor and aroma; shall be free of objectionable flavors and odors

APPEARANCE/COLOR:
Uniform, typical of plum puree

PROCESS TYPES:
• Aseptic

INGREDIENT OPTIONS:
• Conventional
• May have citric acid and/or ascorbic acid added

PRODUCTS:
Plum Puree, Single Strength
Plum Puree, Concentrated

COUNTRY OF ORIGIN:
U.S.A.

KOSHER:
These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

PACKAGING:
Aseptic Bag in Drum
SHELF LIFE AND STORAGE RECOMMENDATIONS (Samples may be frozen):

<table>
<thead>
<tr>
<th>Storage Temperature:</th>
<th>Ambient &lt;70°F</th>
<th>Refrigerated &lt;45°F</th>
<th>Frozen &lt;0°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aseptic Purees (Tree Fruit)</td>
<td>Not recommended</td>
<td>2 Years</td>
<td>Not recommended</td>
</tr>
<tr>
<td>Pasteurized Purees</td>
<td>Not recommended</td>
<td>Not recommended</td>
<td>2 Years</td>
</tr>
</tbody>
</table>

For more documentation please contact DocumentControl@treetop.com
PRODUCT DATA SHEET
RED RASPBERRY FRUIT PUREE

PRODUCT DESCRIPTION:
Red Raspberry Puree is prepared using fresh, sound, properly ripened raspberries. 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.

VARIETY:
Typically approved varieties and/or blends thereof.

FLAVOR/AROMA:
Pleasant raspberry flavor and aroma; shall be free of objectionable flavors and odors

APPEARANCE/COLOR:
Uniform, typical of raspberry puree

PROCESS TYPES:
- Variable final sieve size to meet customer needs
- Seeded or seedless
- Frozen, Pasteurized or Aseptic

INGREDIENT OPTIONS:
- Conventional
- Organic
- May have citric acid and/or ascorbic acid added

PRODUCTS:
Raspberry Puree, Single Strength
Raspberry Puree, Concentrated

COUNTRY OF ORIGIN:
U.S.A.

KOSHER:
These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

PACKAGING:
Packing options may include bag-in-boxes, drums, totes and poly pails. (Sizes may vary)
### SHELF LIFE AND STORAGE RECOMMENDATIONS (Samples may be frozen):

<table>
<thead>
<tr>
<th>Storage Temperature:</th>
<th>Ambient &lt;70°F</th>
<th>Refrigerated &lt;45°F</th>
<th>Frozen &lt;0°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aseptic Puree (Berries)</td>
<td>6 months</td>
<td>18 months</td>
<td>Not recommended</td>
</tr>
<tr>
<td>Pasteurized Purees</td>
<td>Not recommended</td>
<td>Not recommended</td>
<td>2 Years</td>
</tr>
</tbody>
</table>

For more documentation please contact DocumentControl@treetop.com
PRODUCT DATA SHEET
STRAWBERRY FRUIT PUREE

DESCRIPTION:
Strawberry Puree is available in single strength or concentrated form, with or without seeds, and is prepared using fresh, sound, properly ripened strawberries. 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.

VARIETY:
Typical west coast varieties

FLAVOR/AROMA:
Pleasant strawberry flavor and aroma; shall be free of objectionable flavors and odors

APPEARANCE/COLOR:
Uniform, typical of strawberry puree

PROCESS TYPES:
- Micronized or variable final sieve size to meet customer needs
- Seeded or seedless
- Pasteurized or Aseptic

INGREDIENT OPTIONS:
- Conventional
- Organic
- May have citric acid and/or ascorbic acid added

PRODUCTS:
Strawberry Puree, Single Strength Brix: 7°-18°
Strawberry Puree, Concentrated Brix: Available in 28°

COUNTRY OF ORIGIN:
U.S.A.

PACKAGING:
1. New or reconditioned 55-gallon food grade epoxy lined, open top, steel drum with plastic liner and aseptic bag or frozen drum
2. 275 gallon or 1000 liter aseptic bag in corrugated tote.
3. Jacketed food grade tanker
4. Poly pail available in 4, 5, or 6 gallons
SHELF LIFE AND STORAGE RECOMMENDATIONS:

<table>
<thead>
<tr>
<th>Product Type</th>
<th>Storage Temperature</th>
<th>Ambient &lt;70°F</th>
<th>Refrigerated &lt;45°F</th>
<th>Frozen &lt;0°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aseptic Purees (Berries)</td>
<td>6 Months</td>
<td></td>
<td>18 Months</td>
<td>Not recommended</td>
</tr>
<tr>
<td>Pasteurized Purees</td>
<td>Not recommended</td>
<td></td>
<td>Not recommended</td>
<td>2 Years</td>
</tr>
</tbody>
</table>

KOSHER:
These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

NUTRITIONAL INFORMATION (Per 100 grams)

**Single Strength Strawberry Puree**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>16.0</td>
</tr>
<tr>
<td>Protein (g)</td>
<td>0.5</td>
</tr>
<tr>
<td>Carbohydrates (g)</td>
<td>3.5</td>
</tr>
<tr>
<td>Dietary Fiber (g)</td>
<td>0.7</td>
</tr>
<tr>
<td>Sugar-Total (g)</td>
<td>2.96</td>
</tr>
<tr>
<td>Total Fat (g)</td>
<td>0.10</td>
</tr>
<tr>
<td>Trans Fat (g)</td>
<td>0.00</td>
</tr>
<tr>
<td>Saturated Fat (g)</td>
<td>0.04</td>
</tr>
<tr>
<td>Cholesterol (mg)</td>
<td>0.00</td>
</tr>
<tr>
<td>Vitamin A (IU)</td>
<td>5.0</td>
</tr>
<tr>
<td>Vitamin C (mg)</td>
<td>1.0</td>
</tr>
<tr>
<td>Calcium (mg)</td>
<td>4.9</td>
</tr>
<tr>
<td>Iron (mg)</td>
<td>0.37</td>
</tr>
<tr>
<td>Sodium (mg)</td>
<td>2.3</td>
</tr>
</tbody>
</table>

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