

## PRODUCT DATA SHEET

### PASTEURIZED 4+1 COARSE STRAWBERRY PUREE

#### PRODUCT DESCRIPTION:

The prepared base will be made from sound, properly ripened, washed, sorted, and chopped 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. 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.

#### INGREDIENT LEGEND:

Strawberries, sugar, potassium sorbate.

#### COUNTRY OF ORIGIN:

U.S.A.

#### GENERAL SPECIFICATIONS:

Variety: California strawberry varieties composed primarily of Ventana.

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.

Foreign Matter: No deleterious substances or foreign material will be present.

Kosher: OU Pareve

#### ANALYTICAL SPECIFICATIONS:

Brix: 27.0° +/- 4.0° (solids by refractometer)

pH: Naturally occurring pH which is typically in the to 3.0 to 4.0 range.

Density: 9.28 lbs./gallon +/- 0.15 lbs./gallon

Appearance/Color: Uniform, typical of strawberry puree

Flavor/Aroma: Shall be free of objectionable flavors and odors, typical of pasteurized sweetened strawberries.

Microbiological:

Total Aerobic Plate Count <1000 CFU/g

Yeast and Mold Count < 500 CFU/g

Coliform Count < 10 CFU/g

E.coli O157:H7 Negative/375g sample

Salmonella Negative/375g sample

Listeria Negative/100g sample

#### PACKAGING:

Packaging: Two (2) four (4) mil plastic 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 pallet. Apply stretch wrap 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

#### **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 by customer. 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): Forty-five (45) at 35° - 45°F from the time product is pulled from the freezer.

Thawing may take up to 10 days.

Ambient (<70°F): Not recommended

#### **NUTRITIONAL INFORMATION:**

<u>Nutrient</u>	<u>Amount Per 100g</u>
Calories	99.72
Protein	0.49 g
Carbohydrates	25.29 g
Dietary Fiber	1.80 g
Sugar – Total	24.24 g
Fat - Total	0.30 g
Saturated Fat	0.02 g
Trans Fat	0.00 g
Cholesterol	0.00 mg
Vitamin A IU	16.26 IU
Vitamin C	22.77 mg
Calcium	11.34 mg
Iron	0.31 mg
Potassium	159.31 mg
Sodium	1.00 mg

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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