

## PRODUCT DATA SHEET

### PASTEURIZED CHERRY BAR BASE

#### PRODUCT DESCRIPTION:

The prepared base will be made from fresh, sound, properly ripened, washed, sorted, concentrated cherries, combined with other ingredients and thermally processed. This product will be prepared, 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:

Water, Cherry Puree, Sugar, Natural Flavors, Citric Acid, Potassium Sorbate (preservative).

#### COUNTRY OF ORIGIN:

U.S.A.

#### GENERAL SPECIFICATIONS:

Variety: Approved Varieties

Grade: Fruit used will be USDA Grade A for color 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° +/- 2.0° (Solids by Refractometer)

pH: 3.20 +/- 0.25

Density: 9.3 lbs./gallon +/- 0.1 lbs./gallon

Titrateable Acidity: N/A

Viscosity: N/A

Appearance/Color: Uniform, typical of Cherry, Deep Red Cherry Color

Flavor/Aroma: Shall be free of objectionable flavors and odors. Microbiological:

Total Aerobic Plate Count <1000 CFU/g

Yeast and Mold Count <1000 CFU/g

Coliform Count < 10 CFU/g

#### PACKAGING:

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

Fill Weights: 420 lbs net weight per drum

Palletization: Four (4) drums per 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.

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:**

Product will be shipped and stored frozen at or below -10°F unless otherwise requested. Thaw product under refrigerated conditions. 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 around the product.

**SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:**

Frozen (<0°F): Three years (3) years at -10° to -20°F.

Refrigerated (<45°F): Forty-five (45) days at 35 – 40° F from the time product is pulled from the freezer.

Thawing may take up to 7 days. Ambient (<70°F): Not recommended

**NUTRITIONAL INFORMATION:**

Nutrient                      Amount Per 100g

Calories	116.76	
Protein	0.64	g
Carbohydrates	29.00	g
Dietary Fiber	0.64	g
Sugar – Total	24.67	g
Fat - Total	0.08	g
Saturated Fat	0.02	g
Trans Fat	0.00	g
Cholesterol	0.00	mg
Vitamin A IU	30.15	IU
Vitamin C	0.24	mg
Calcium	17.96	mg
Iron	0.38	mg
Potassium	174.34	mg
Sodium	2.15	mg
Ash	0	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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