

**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](mailto:DocumentControl@treetop.com)

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