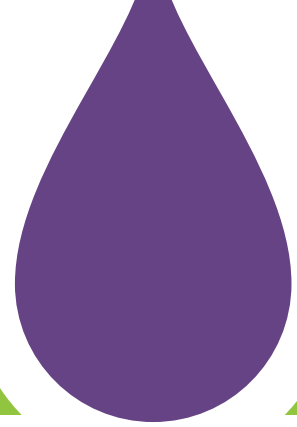


DARK SWEET CHERRY PUREE CONCENTRATE

32 BRIX

Technical Data Sheet



Product Summary

- Processed from ripe dark sweet cherries
- Contains no artificial ingredients or fillers
- This product complies with the Federal Juice HACCP Regulation 21 CFR Part 120
- This product contains lead and possibly other chemicals regulated by the California Proposition 65
- This product complies with the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C. §136 et seq.)

Analytical & Sensory

| | |
|---------------|-------------------------------------------------------------------------------------------------------|
| Brix: | 32° +/- 0.5 or as specified |
| pH: | 3.4 – 4.5; varies with crop year |
| Acidity: | 0.70 – 1.7% w/w as citric; varies with crop year |
| Appearance: | Typical for dark sweet cherry puree concentrate; red purple to dark purple color |
| Flavor/Aroma: | Typical of dark sweet cherries; free from fermented, metallic or other objectionable flavors or odors |

Microbiological

| | |
|--------------------|--------|
| Total Plate Count: | <500/g |
| Yeast & Mold: | <100/g |
| Coliform: | <10/g |

Packaging & Storing

- Steel open head drums with two 4 mil poly liners, 474 lb fill
- Plastic pails, 47 lb fill
- Store at less than 0°F, shelf life at least 3 years from date of manufacture, in unopened containers
- Ship via refrigerated vans frozen

Each pail/drum is labeled with:

- Lot number
- Product ID
- Julian date of production
- Crop year
- Brix
- Essence designator
- Fill (gallons/net weight)
- Customer designator



804 Bennett Avenue
Prosser, WA 99350