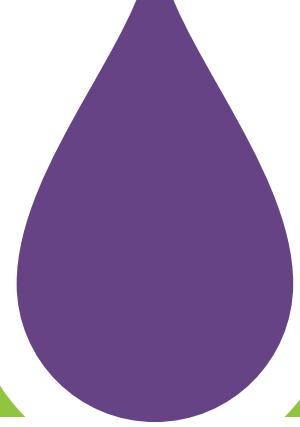


APPLE PUREE CONCENTRATE

32 BRIX

Technical Data Sheet



Product Summary

- Processed from ripe apples
- Contains ascorbic acid to promote color retention
- 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:	31.0 – 33.0
pH:	3.0 – 4.0; varies with crop year
Acidity:	0.5 – 2.5% wt/wt as malic; varies with crop year
Appearance:	Typical for apple puree: good clarity
Flavor/Aroma:	Typical of apples; 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



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