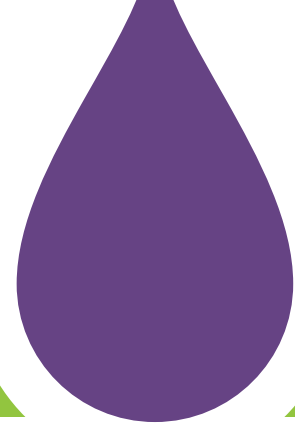


APPLE PUREE NFC

Technical Data Sheet

ASEPTICALLY PACKED



Product Summary

- Processed from ripe apples
- Contains ascorbic acid for 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:	9.5 minimum
pH:	3.2 – 4.4; varies with crop year
Acidity:	0.10 – 0.60% by weight as malic
Appearance:	Typical for apple puree
Flavor/Aroma:	Typical of apples; free from fermented, metallic or other objectionable flavors or odors

Microbiological

Total Plate Count:	<20 cfu/gram
Yeast & Mold:	<1 cfu/gram

Packaging & Storing

- Steel open head drums with aseptic bag inside a 4 mil poly bag, 440 lb fill
- Aseptic-Bag-in-Box
- Store 36 to 46° F (2-8° C); shelf life of 24 months in unopened containers. May darken over time.
- Ship via refrigerated vans

Each pail/drum is labeled with:

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



804 Bennett Avenue
Prosser, WA 99350