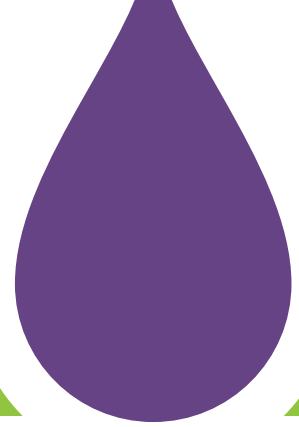


APRICOT PUREE NFC

Technical Data Sheet



Product Summary

- Processed from ripe Apricots
- 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:	9.0 minimum
pH:	3.0 – 4.2; varies with crop year
Acidity:	0.7 – 2.8% by weight as malic
Appearance:	Typical for apricot puree
Flavor/Aroma:	Typical for apricot puree: 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, 45 gallon fill
- Plastic pails, 5 gallon fill
- Store frozen, shelf life a minimum of 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
- Fill (gallons/net weight)
- Customer designator



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