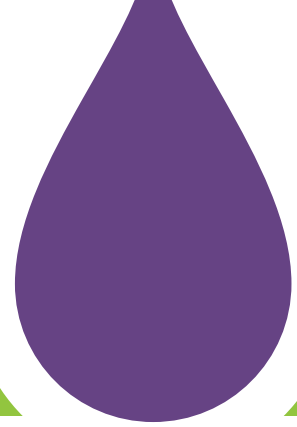


ORANGE PUREE NFC

Technical Data Sheet



Product Summary

- Processed from ripe oranges
- 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: | 10.0 minimum |
| pH: | 3.0 – 4.2; varies with crop year |
| Acidity: | 0.3 – 0.8% by weight as citric |
| Appearance: | Typical for whole orange puree; bright orange with minimal browning or off color |
| Flavor/Aroma: | Typical for oranges; 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, 400 lb fill
- Plastic pails, 40 lb fill
- Store frozen; shelf life 24 months, frozen, in unopened container
- Ship via refrigerated vans frozen

Each pail/drum is labeled with a Lot# sticker which includes:

- Product ID
- Product Name
- Date of Pack
- Fill (gallons/net weight)



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