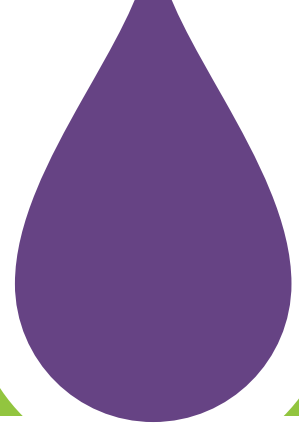


PLUM PUREE NFC

Technical Data Sheet



Product Summary

- Processed from ripe Plums
- 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:	13.0 minimum
pH:	2.8 – 4.1; varies with crop year
Acidity:	0.5 – 1.6% by weight as citric
Appearance:	Typical for plum puree
Flavor/Aroma:	Typical for plum puree: free from fermented, metallic, or other objectionable flavors or odors

Microbiological

Total Plate Count:	<1000/g
Yeast & Mold:	<100/g
Coliform:	<10/g

Packaging & Storing

- Steel open head drums with Scholle liners, 400 lb 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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