

# RED RASPBERRY PUREE NFC

Technical Data Sheet

ASEPTICALLY PACKED

## Product Summary

- Processed from freshly harvested and frozen raspberries
- 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:	7.8° minimum; varies with crop year
pH:	2.9 – 4.0; varies with crop year
Acidity:	0.5 – 2.5% by weight as citric; varies with crop year
Appearance:	Typical for raspberry puree; bright red with no browning or off color
Flavor/Aroma:	Typical of raspberries; free from fermented, metallic or objectionable flavors or odors

## Microbiological

Total Plate Count:	<20 cfu/gm
Yeast & Mold:	<10 cfu/gm

## Packaging & Storing

- Steel open head drums with aseptic bag inside a 4 mil poly bag, 440 lb fill
- Aseptic-Bag-in-Box
- 24 month shelf life stored refrigerated (36-46 °F / 2-8 °C)
- 12 month shelf life stored ambient (<75 °F / 24 °C)
- Ship via refrigerated vans

## 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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