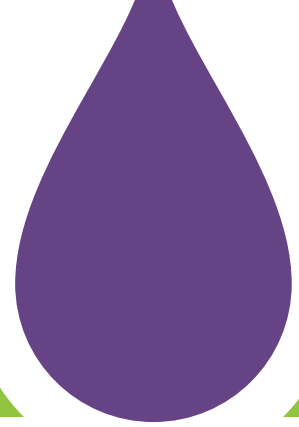


STRAWBERRY PUREE CONCENTRATE

28 BRIX

Technical Data Sheet



Product Summary

- Processed from freshly harvested and frozen strawberries
- 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:	28° +/- 0.5 or as specified
pH:	3.2 – 4.0; varies with crop year
Acidity:	2.3 – 3.4% w/w as citric; varies with crop year
Appearance:	Typical for strawberry puree concentrate; bright red with a minimum of browning or off color
Flavor/Aroma:	Typical of strawberries; free from fermented, metallic or other objectionable flavors or odors

Microbiological

Total Plate Count:	<10000/g
Yeast & Mold:	<100/g
Coliform:	<10/g

Packaging & Storing

- Steel open head drums with two 4 mil poly liners, 466 lb fill
- Plastic pails, 47 lb fill
- Store at less than 0°F, shelf life at least 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
- Crop year
- Brix
- Essence designator
- Fill (gallons/net weight)
- Customer designator



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