

DATE: 10/9/2020

NFC CRANBERRY PUREE

PRODUCT SUMMARY

- Processed from ripe cranberries
- 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 related by the California Proposition 65
- This product complies with the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C. §136 et seq.)

MICROBIOLOGICAL

Total Plate Count: < 500 cfu/gram
Yeast and Mold: < 100 cfu/gram
Coliform: < 10 cfu/gram

ANALYTICAL & SENSORY

Brix: 6.0° minimum

pH: 1.9-3.1; varies with crop year

Acidity: 0.7-2.5% by weight as citric; varies with crop year

Appearance: Typical for cranberry puree; bright red with no browning or off color

Flavor/Aroma: Typical for cranberries; free from fermented, metallic, or other objectionable flavors or odors.

PACKAGING & STORAGE

- Steel open head drums with two poly liners, 400 pound fill
- Plastic pails, 35 pound fill
- 36 month shelf life stored and shipped frozen (< 0 °F, < -18 °C) in unopened containers
- Ship via refrigerated vans frozen

Each pail/drum is labeled with:

- Product ID
- Product Description
- Date of production
- Lot Code
- Fill (Gallons / Net weight)