 <b>Technical Data Sheet</b>	Title		Document Number
	NFC Broccoli Puree		M-QA-TDS-282
		ASEPTIC	
	Review Date: 5/6/2024		Revision No: 002
Approved By: <b>Edward Thomas</b>	Revision Date: 5/6/2024		

### Product Summary

- Processed from broccoli
- 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.)

### Analytical & Sensory


Brix:	3.0° minimum
pH:	3.8-6.5; varies with crop year
Viscosity:	1-11 cm (Bostwick; 20°C / 30 seconds)
Appearance:	Typical for broccoli puree; dark green puree
Flavor/Aroma:	Typical of broccoli, free from fermented, metallic, or other objectionable flavors or odors.

### Microbiological

Total Plate Count:	<10/g
Yeast & Mold:	<10/g

### Packaging & Storing

- Steel open head drums with aseptic bag inside a poly liner, 400 pound fill
- Aseptic bag in pail, 40 pound fill
- 36 month shelf life shipped & stored 36-80°F / 2-26°C
- Product may darken over time
- **DO NOT FREEZE**
- *Milne recommends shipping and storing aseptic packed product under refrigerated conditions (36-46°F / 2-8°C)*

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**Each drum/pail is labeled with:**

- Lot number
- Product ID
- Date of production
- Brix
- Fill (gallons/net weight)