 <b>Technical Data Sheet</b>	Title		Document Number
	NFC Cranberry Puree		M-QA-TDS-064
		FROZEN	
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### 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 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:	6° 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 of cranberry puree; bright red with no browning or off color
Flavor/Aroma:	Typical of cranberries; free from fermented, metallic, or other objectionable flavors or odors.

### Microbiological

Total Plate Count:	<500/g
Yeast & Mold:	<100/g
Coliform:	<10/g

### Packaging & Storing

- Steel open head drums with a fitment bag, 400 pound fill
- Plastic pails, 35 pound 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

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

- Lot number
- Product name and number
- Product ID
- Brix
- Fill (gallons/net weight)