 <b>Technical Data Sheet</b>	Title <b>NFC Dark Sweet Cherry Puree</b>		Document Number  <b>M-QA-TDS-259</b>
		<b>FROZEN</b>	
	Review Date: 6/26/2024 Approved By: <b>Edward Thomas</b>	Revision No: 004 Revision Date: 6/26/2024	<b>Page 1 of 2</b>

### Product Summary

- Processed from freshly harvested dark sweet cherries grown in the Northwest region of the United States
- 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:	18° minimum; varies with crop year
pH:	3.4-4.5; varies with crop year
Acidity:	0.35-1.10% by weight as citric; varies with crop year
Appearance:	Typical for dark sweet cherry puree; red purple to dark purple color
Flavor/Aroma:	Typical of dark sweet cherries; 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 fitment bag inside poly liner, 400 pound fill
- Plastic pail, 28 pound fill
- 36 month shelf life if shipped and stored frozen in unopened containers (<0°F / -18°C). May brown over time
- Ship via refrigerated vans frozen

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Each drum/pail is labeled with:

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