 <b>Technical Data Sheet</b>	Title		Document Number
	NFC Pear Puree		M-QA-TDS-340
		ASEPTIC	
	Date: 6/27/2024	Revision No: 002	
Approved By: <b>Edward Thomas</b>	Revision Date: 6/27/2024		

### Product Summary

- Processed from ripe pears
- Contains ascorbic acid for color retention
- 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:	12° minimum; varies with crop year
pH:	3.4-4.3; varies with crop year
Acidity:	0.2-0.80% by weight as malic; varies with crop year
Appearance:	Typical for pear puree; light to medium colored puree
Flavor/Aroma:	Typical of pears; 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 fitment bag inside poly liner, 400 pound fill
- Plastic pail, 28 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
- Product Name
- Brix
- Fill (gallons/net weight)