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|  Technical Data Sheet | Title NFC Watermelon Puree | | Document Number M-QA-TDS-299 |
| | | FROZEN | |
| Review Date: 6/27/2024 Approved By: Edward Thomas | Revision No: 001 Revision Date: 6/27/2024 | | Page 1 of 2 |

Product Summary

- Processed from ripe organic watermelon
- Lemon juice added to control pH
- 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

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|---------------|--|
| Brix: | 6.0° minimum; varies with crop year |
| pH: | 3.6-4.5; varies with crop year |
| Acidity: | 0.15-1.0% by weight as citric; varies with crop year |
| Appearance: | Typical for watermelon puree; red/orange color |
| Flavor/Aroma: | Typical of watermelon; free from fermented, metallic, or other objectionable flavors or odors. |

Microbiological


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|--------------------|-----------|
| Total Plate Count: | <10,000/g |
| Yeast & Mold: | <100/g |
| Coliform: | <10/g |

Packaging & Storing

- Steel open head drums with fitment bag and poly liner, 45 gallon fill
- Plastic pail, 5 gallon
- Store frozen; shelf life 36 months in unopened containers
- Ship via refrigerated vans frozen

Each drum/pail is labeled with:

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

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Patent Information:

- U.S. Patent No. 8,752,480
- U.S. Patent No. 7,807,209
- U.S. Patent No. 8,084,075
- U.S. Patent No. 10,098,363