 <b>Technical Data Sheet</b>	<b>Title</b> <b>NFC Watermelon Puree</b>		<b>Document Number</b>  <b>M-QA-TDS-279</b>
	<b>ORGANIC</b>	<b>FROZEN</b>	<b>Page 1 of 2</b>
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### 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

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


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