 <b>Technical Data Sheet</b>	Title <b>NFC Apple Puree</b>		Document Number <b>M-QA-TDS-053</b>
	<b>ASEPTIC</b>		Page 1 of 2
Review Date: 5/6/2024			
Approved By: <b>Edward Thomas</b>	Revision Date: 5/6/2024		

### Product Summary

- Processed from ripe apples
- 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 related 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:	9.5° minimum
pH:	3.2-4.4; varies with crop year
Acidity:	0.10-0.60% by weight as malic
Appearance:	Typical for apple puree
Flavor/Aroma:	Typical of apples, free from fermented, metallic, or other objectionable flavors or odors.

### Microbiological

Total Plate Count:	<20/g
Yeast & Mold:	<10/g

### Packaging & Storing

- Steel open head drums with aseptic bag inside a poly liner, 440 pound fill
- Aseptic bag in pail
- 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)*

 <b>Milne</b> <b>Technical Data Sheet</b>	Title		Document Number
	<b>NFC Apple Puree</b>		<b>M-QA-TDS-053</b>
Review Date: 5/6/2024	Revision No: 003	<b>ASEPTIC</b>	<b>Page 2 of 2</b>
Approved By: <b>Edward Thomas</b>	Revision Date: 5/6/2024		

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

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