 <b>Technical Data Sheet</b>	Title <b>NFC Apple Puree</b>		Document Number <b>M-QA-TDS-263</b>
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### 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; varies with crop year
pH:	3.2-4.4; varies with crop year
Acidity:	0.10-0.60% by weight as malic; varies with crop year
Appearance:	Typical for apple puree
Flavor/Aroma:	Typical of apples; free from fermented, metallic, or other objectionable flavors or odors.

### Microbiological

Total Plate Count:	<2,000/g
Yeast & Mold:	<2,000/g
Coliform:	<10/g

### Packaging & Storing

- Steel open head drums with fitment bag and poly liner, 400 pound fill
- Plastic pail
- 36 month shelf life stored frozen (<0°F / <-18°C). May darken 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)