 Technical Data Sheet	Title 28° Red Raspberry Puree Concentrate		Document Number M-QA-TDS-041
	FROZEN		Page 1 of 2
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Product Summary

- Processed from freshly harvested and frozen red raspberries
- Contains no artificial ingredients or fillers
- 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:	28° +/- 0.5 or as specified
pH:	2.8-3.8; varies with crop year
Acidity:	3.2-5.7% by weight as citric; varies with crop year
Appearance:	Typical for red raspberry puree concentrate; bright red color
Flavor/Aroma:	Typical of red raspberries; free from fermented, metallic, or other objectionable flavors or odors.

Microbiological

Total Plate Count:	<500/g
Yeast & Mold:	<100/g
Coliform:	<10/g

Packaging & Storing

- Steel open head drums with fitment bag and poly liner, 466 pound fill
- Plastic pails, 47 pound fill
- Store at less than 0°F, shelf life at least 3 years from date of manufacture, in unopened containers
- Ship via refrigerated vans frozen

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Each drum/pail is labeled with:

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