

 Technical Data Sheet	Title NFC Strawberry Puree		Document Number
	ORGANIC	FROZEN	M-QA-TDS-351
			Page 1 of 2
Issue Date: 2/19/2025	Revision No: New		
Approved By: Edward Thomas	Revision Date: New		

Product Summary

- Processed from freshly harvested and frozen organic strawberries
- 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:	6.0° minimum
pH:	3.0-4.0; varies with crop year
Acidity:	0.5-1.2% by weight as citric; varies between crop year
Appearance:	Typical for strawberry puree; bright red with no browning or off color
Flavor/Aroma:	Typical of strawberries, 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 2 poly liners, 400 pound fill
- Plastic pail, 28 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

 Technical Data Sheet	Title NFC Strawberry Puree		Document Number M-QA-TDS-351
	ORGANIC	FROZEN	Page 2 of 2
	Issue Date: 2/19/2025 Approved By: Edward Thomas		
	Revision No: New Revision Date: New		

Each drum/pail is labeled with:

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