

Approved By: Edward Thomas

NFC Red Raspberry Puree

Document Number

M-QA-TDS-040

ASEPTIC

Page 1 of 2

Product Summary

- Processed from freshly harvested and frozen raspberries
- Contains no artificial ingredients or fillers

Revision Date: 1/13/2021

Revision No: 002

- 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: 7.8° minimum

Title

pH: 2.9-4.0; varies with crop year

Acidity: 0.5-2.50% by weight as citric; varies between crop year

Appearance: Typical for raspberry puree; bright red with no browning or off

color

Flavor/Aroma: Typical of raspberries, free from fermented, metallic, or other

objectionable flavors or odors.

Microbiological

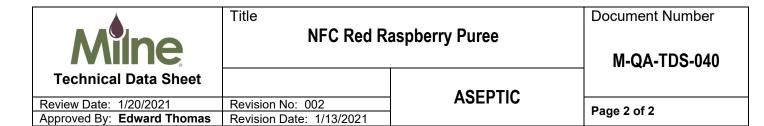
Total Plate Count: <20/g Yeast & Mold: <10/g

Packaging & Storing

- Steel open head drums with aseptic bag inside a poly liner, 440 pound fill
- Aseptic bag in pail, 40 pound fill
- 24 month shelf life shipped & stored refrigerated (36-46°F / 2-8°C). May brown over time
- 12 month shelf life shipped & stored ambient (38-75°F / 3-24°C). May brown over time

DO NOT FREEZE

 Milne recommends shipping and storing aseptic packed product under refrigerated conditions (36-46°F / 2-8°C)



Each drum/pail is labeled with:

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