 Technical Data Sheet	Title NFC Red Raspberry Puree		Document Number M-QA-TDS-040
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Product Summary

- Processed from freshly harvested and frozen 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 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
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)*

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Each drum/pail is labeled with:

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