



# PRODUCT SPECIFICATION

STABILIZED FROZEN RED RASPBERRY

UPC P65568

Date Issued 3/3/1997 Revision A Revision Date 4/11/2001

**Ingredients** Red raspberries, High fructose corn syrup, Sugar, Pectin, Carrageenan, Ascorbic acid, Citric acid

### Product Description

This product is made from quality graded IQF red raspberries, high fructose corn syrup, sugar, pectin, carrageenan, ascorbic and citric acids.

The fruit-syrup matrix is packed into a five gallon pail and retort processed with agitation at 176 deg F with a 4 minute holding time. Subsequently, the product is cooled to 85 deg F +/- 5 deg F and frozen.

### Specification

Characteristic	Tolerance	Analysis Method
Brix	43-47	Refractometer
pH	3.2-3.6	pH Meter
Bostwick	2.5-6.5 cm./ 40 deg F/ 60 sec	Bostometer
Color	Typical red of raspberries	Visual
Flavor	Clean raspberry flavor without any off note	Organoleptic

### Microbiological

Total Plate Count	< 250 cfu/ gm
Yeast/Mold	< 100 cfu/ gm
Coliform	<1 MPN/gm

### Packaging

Packaged in 40 lb plastic pails

### Shelf Life and Storage

One year at < 0 deg F. Thaw at 40-50 deg F for about 24 hours prior to use.

Kosher



Product of USA