



PRODUCT SPECIFICATION

STABILIZED FROZEN SLICED CRANBERRY

UPC P65875

Date Issued 11/17/2000 Revision A Revision Date 8/21/2003

Ingredients Cranberry, High fructose corn syrup, Sugar, Pectin, Carrageenan, Ascorbic acid, Citric acid

Product Description

This product contains sliced cranberry, high fructose corn syrup, sugar pectin, carrageenan, ascorbic acid and citric acid.

The fruit-syrup matrix is packed into a five gallon pail and retort processed with agitation at 192 deg F +/- 2 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	36-42	Refractometer
pH	2.4-3.0	pH Meter
Bostwick	2-6 cm./ 40 deg F/ 60 sec	Bostometer
Color	Red color of cranberry	Visual
Flavor	Clean cranberry 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

24 months at < 0 deg F. Temper at about 40 deg F (6-8 hours) to a semi-solid consistency before use.

Kosher



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