



PRODUCT SPECIFICATION

STABILIZED FROZEN CHERRY

UPC P66253

Date Issued 5/5/1995 Revision A Revision Date 3/24/2000

Ingredients Red tart cherries, Dark sweet cherries, High fructose corn syrup, Sugar, Pectin, Carrageenan, Ascorbic acid, Citric acid, Natural cherry flavor

Product Description

This product contains sliced dark sweet cherry, red tart cherry, high fructose corn syrup, sugar, pectin, carrageenan, ascorbic & citric acids and natural cherry flavor.

The fruit-syrup matrix is packed into a five gallon pail and retort processed with agitation at 178 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	33-39	Refractometer
pH	3.4-3.8	pH Meter
Bostwick	3-7 cm./ 40 deg F/ 60 sec	Bostometer
Color	Typical red of cherry	Visual
Flavor	Clean cherry 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. The product may need tempering at about 40 deg F for 20 to 30 hours before use.

Kosher



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