



PRODUCT SPECIFICATION

STABILIZED FROZEN PEACH

UPC P66309

Date Issued 2/5/1997 Revision A Revision Date 5/17/2005

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

Product Description

This product contains IQF 3/8" diced Cling peaches, high fructose corn syrup, sugar, pectin, carrageenan, Ascorbic & citric acids.

The fruit-syrup matrix is packed into a five gallon pail and retort processed with agitation at 179 deg F +/- 3 deg F with a 4 minute holding time. Subsequently, the product is cooled to 70 deg F +/- 5 deg F and frozen.

Specification

Characteristic	Tolerance	Analysis Method
Brix	33-37	Refractometer
pH	3.0-3.6	pH Meter
Bostwick	1-7 cm./ 40 deg F/ 60 sec	Bostometer
Color	Typical orange of peach	Visual
Flavor	Clean peach 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



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