



PRODUCT SPECIFICATION

STABILIZED FROZEN MANDARIN ORANGE

UPC P76142

Date Issued 6/14/1999 Revision A Revision Date 1/31/2002

Ingredients Mandarin orange sections, Corn syrup, Sugar, Pectins

Product Description

This product is made from quality graded mandarin orange segments and a syrup matrix made up of corn syrup, sugar and pectin.

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	27-33	Refractometer
pH	3.3-3.7	pH Meter
Bostwick	2-6 cm./ 40 deg F/ 60 sec	Bostometer
Color	Typical orange of mandarin oranges	Visual
Flavor	Typical orange flavor without any off note	Organoleptic
Washed Drain Weight	55%-65%	#20 Screen

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 to a semi-solid consistency at 40-50 deg F for about 48 hours prior to use.

Kosher



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