



PRODUCT SPECIFICATION

STABILIZED FROZEN WHOLE STRAWBERRY

UPC P76143

Date Issued 2/10/2003 Revision A Revision Date 7/11/2003

Ingredients Whole strawberry, High fructose corn syrup, Sugar, pectin, Carrageenan, Potassium sorbate, Color(Red # 40)

Product Description

This product is made from quality graded IQF whole strawberries and a matrix made up of high fructose corn syrup, sugar, pectin, varrageenan, potassium sorbate and color (red #40).

The fruit-syrup matrix is packed into a five gallon pail and retort processed with agitation at 178 deg F +/- 2 deg with a 4 minute holding time. Subsequently, the product is cooled to 65 deg F +/- 5 deg and frozen.

Specification

Characteristic	Tolerance	Analysis Method
Brix	27-37	Refractometer
pH	3.3-3.7	pH Meter
Bostwick	2-8 cm./ 40 deg F/ 60 sec	Bostometer
Color	Typical red of strawberries	Visual
Flavor	Clean strawberry 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

This product can be stored for 1 month at refridgerated temp. One year at < 0 deg F. Thaw at 40-50 deg F for about 24 hours prior to use. Invert pail for 5 min before use.

Kosher



Product of USA