



# PRODUCT SPECIFICATION

STABILIZED FROZEN SLICED STRAWBERRY

UPC P76147

Date Issued 9/15/2004 Revision A Revision Date 12/22/2004

**Ingredients** IQF sliced strawberry, High fructose corn syrup, Sugar, Modified food starch, Guar gum, Ascorbic acid, Potassium sorbate, Citric acid

### Product Description

This product is made under good manufacturing practices from quality graded IQF sliced strawberries and a stabilized syrup matrix containing HFCS, sugar, starch, guar gum, ascorbic acid, citric acid and potassium sorbate.

The fruit-syrup matrix is packed into a five gallon pail and retort processed with agitation at 165 -170 deg F . Subsequently, the product is cooled to 65-70 deg F and frozen.

### Specification

Characteristic	Tolerance	Analysis Method
Brix	36-44	Refractometer
pH	3.6-4.0	pH Meter
Bostwick	3-7 cm./ 40 deg F/ 60 sec	Bostometer
Color	Typical red of strawberry	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

At least 1 month at 35-45 deg F. One year at < 0 deg F. Thaw to a semi-solid consistency at 35-45 deg F prior to use.

Kosher



Product of USA