

Ingredients:

Sliced Strawberry, Sugar, Water, Pectin, Ascorbic Acid, Citric Acid

Product Description:

This product is made in accordance with good manufacturing practices from quality graded IQF sliced strawberries and a stabilized syrup made up of sugar, water, pectin, ascorbic and citric acids. The fruit-syrup matrix is packed into a five gallon pail, metal detected and retort, and processed with agitation at 178 +/- 2 degrees fahrenheit with a 4 minute holding time. Subsequently, the product is cooled to 60-70 degrees fahrenheit and frozen.

Product Requirements:

Characteristic	Tolerance	Method
Brix	30 - 38	Refractometer
pH	2.9 - 3.7	pH Meter
Bostwick	3 - 11	Bostometer
Color	Typical red of strawberries	Visual
Flavor	Clean strawberry flavor without any off note	Organoleptic
Total Plate Count	< 500 cfu/g	AOAC 966.23
Yeast/Mold	< 250 cfu/g	FDA BAM
Coliform	< 1 MPN/g	AOAC 996.24

Certification:

Kosher

Packaging:

The product is packaged in 40 lb. plastic pails.

Shipping, Shelf Life and Storage:

Shelf life is 12 months if stored at <0°F. Thaw to a semi-solid consistency at 40-50°F for up to 48 hours prior to use.

Nutritional Information:

Analyses	Nutrients per 100 gram*
Calories (Cal)	134
Calories from fat (Cal)	0.45
Total fat (g)	0.05
Saturated fat (g)	<0.10
Trans fat (g)	<0.10
Polyunsaturated fat (g)	0.04
Monounsaturated fat (g)	0.01
Cholesterol (mg)	<1.00
Sodium (mg)	5.00
Potassium (mg)	98.00
Total carbohydrates (g)	34.0
Dietary fiber (g)	1.92
Soluble fiber (g)	0.98
Insoluble fiber (g)	0.94
Sugars (g)	30.2
Sugars include added sugars (g) ^a	26.9
Protein (g)	0.28
Vitamin D (µg)	<1.00
Vitamin A (IU)	29.0
Vitamin C (mg)	62.0
Calcium (mg)	12.0
Iron (mg)	0.5
% Ash	0.4%
% Moisture	66.1%

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1c
 *Proximate analysis of a typical sample