

Ingredients:

Red Raspberries, High Fructose Corn Syrup, Sugar, Pectin, Carrageenan, Ascorbic Acid, Citric Acid

Product Description:

This product is made in accordance with good manufacturing practices from quality graded IQF red raspberries and a stabilized syrup made up of high fructose corn syrup, sugar, pectin, carrageenan, ascorbic and citric acids. The fruit-syrup matrix is packed into a five gallon pail, metal detected and retort, and processed with agitation at 176 +/- 2 degrees fahrenheit with a 4 minute holding time. Subsequently, the product is cooled to 80-90 degrees fahrenheit and frozen.

Product Requirements:

Characteristic	Tolerance	Method
Brix	43 - 47	Refractometer
pH	3.2 - 3.6	pH Meter
Bostwick	2.5 - 6.5 cm. / 40 F / 60 sec.	Bostometer
Color	Typical red of raspberries	Visual
Flavor	Clean raspberry flavor without any off note	Organoleptic
Total Plate Count	< 250 cfu/g	AOAC 966.23
Yeast/Mold	< 100 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 36 months if stored at <0°F. Thaw to a semi-solid consistency at 40-50°F for up to 48 hours prior to use.