

Ingredients:

Strawberry Puree, Sugar, Pectin, Citric Acid, Malic Acid, Red Color #40

Product Description:

This product is made in accordance with good manufacturing practices from quality graded strawberries and a stabilized syrup made up of sugar, pectin, citric and malic acids and red color #40. The fruit-syrup matrix is packed into a five gallon pail, metal detected and retort, and processed with agitation at 182 +/- 2 degrees fahrenheit with a 4 minute holding time. Subsequently, the product is cooled to 85-90 degrees fahrenheit and frozen.

Product Requirements:

Characteristic	Tolerance	Method
Brix	46 - 52	Refractometer
pH	3.0 - 3.4	pH Meter
Bostwick	4 - 12 cm. / 40 deg F / 60 sec.	Bostometer
Color	Typical red of strawberries	Visual
Flavor	Clean strawberry 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 two years if stored at <0°F. Thaw to a semi-solid consistency at 40-50°F up to 48 hours prior to use.

Nutritional Information:

Analyses	Nutrients per 100 gram*
Calories (Cal)	203.0
Calories from fat (Cal)	<0.10
Total fat (g)	<0.10
Saturated fat (g)	<0.10
Trans fat (g)	<0.10
Polyunsaturated fat (g)	<0.10
Monounsaturated fat (g)	<0.10
Cholesterol (mg)	<1.00
Sodium (mg)	22.00
Potassium (mg)	<1.00
Total carbohydrates (g)	50.2
Dietary fiber (g)	1.1
Soluble fiber (g)	0.6
Insoluble fiber (g)	0.5
Sugars (g)	48.0
Sugars include added sugars (g) ^a	43.2
Protein (g)	0.5
Vitamin D (µg)	<1.00
Vitamin A (IU)	97.0
Vitamin C (mg)	23.0
Calcium (mg)	10.0
Iron (mg)	2.2
% Ash	0.3%
% Moisture	50.0%

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1c

*Proximate analysis of a typical sample