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## Product Specification Sheet

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- Product:** Aseptic Sweet Cherry Puree
- Item Number:** CY303
- Ingredients:** Dark (Bings, Lamberts, Vans) and light (Royal Anne) sweet cherries
- Description:** Aseptic Sweet Cherry Puree is prepared from ripened, washed and sorted dark (Bings, Lamberts, Vans) and light (Royal Anne) sweet cherries. The product contains no preservatives and no additives. Puree is processed through a final finisher screen that is 0.033”.
- Process:** Puree is pasteurized at 190°F or higher for a minimum 20 seconds. Puree is cooled and aseptically packaged. Aseptic puree is guaranteed to comply with FDA, Juice HACCP: 21 CFR Part 120, applicable state and local laws and regulations.

**Physical Properties** (*physical properties vary due to seasonal variation of agricultural commodities*):

pH:	3.70 – 4.30
Brix:	19.0° – 26.0°
Specific Gravity:	1.08 – 1.11
Viscosity:	8 – 16 cm/min (Bostwick at 70°F)
Color:	Dark red, typical of cooked sweet cherries
Aroma:	Typical of cooked sweet cherries, product is free of rancid, musty, and objectionable odors.
Flavor:	Typical of cooked sweet cherries, product is free of rancid, stale, bitter, musty, and objectionable flavors.
Defects:	Free from foreign material

**Microbiological Specifications:**

ATB:	<10 cfu/g	Compendium of Methods for the Microbiological Examination of Foods, 4 <sup>th</sup> edition, Chapter 24
Yeast:	<10 cfu/g	AOAC Official Methods of Analysis, 18 <sup>th</sup> Ed. 2010
Mold	<10 cfu/g	AOAC Official Methods of Analysis, 18 <sup>th</sup> Ed. 2010
Coliform:	<10 cfu/g	BAM, FDA, 8 <sup>th</sup> Ed. Online, 2001, Chapter 4
E. coli:	<10 cfu/g	BAM, FDA, 8 <sup>th</sup> Ed. Online, 2001, Chapter 4
Salmonella:	negative	BAM, FDA, 8 <sup>th</sup> Ed. Online, 2001, Chapter 5

**Packaging:** Aseptic metalized bag (5 gal) in corrugated box, 42 lbs net weight

**Lot Coding Format: YYMMDD**

Identifies the date of production:  
YY: Year  
MM: Month  
DD: Day

**Expiry and Storage:**

Product is shelf stable, no refrigeration is necessary for food safety of unopened bags. Refrigerated or frozen storage is highly recommended for optimal color and flavor quality. Thawed products should not be refrozen. Shelf life of product is 18 months from production date.



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## Product Specification Sheet *(continued)*

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**Status:** Aseptic, Kosher (Orthodox Union), Vegetarian, Product of USA.

**Metal Detection:**

Hourly during production, inline metal detectors are calibrated for adequate sensitivity to and rejection of the following test pieces:

Ferrous:	1.0 mm
Non-Ferrous:	1.5 mm
Stainless Steel:	2.0 mm

**Allergens:** Oregon Fruit Products LLC does not use, nor does it allow, any of the eight major allergens (milk, eggs, peanuts, tree nuts, fish, shellfish, soy and wheat) or common sensitizing agents (gluten, sesame and sesame products, mustard and mustard products, celery and celery products, azo dyes, carmine) in the products or processing areas.

**MSDS:** Aseptic Sweet Cherry Puree does not fall under the guidelines established in 29 CFR 1910 (Occupational Safety and Health Standards), Subpart Z (Toxic and Hazardous Substances), and therefore does not require an MSDS.

**GMO:** Aseptic Sweet Cherry Puree has not been genetically modified.

**GRAS:** Aseptic Sweet Cherry Puree is generally recognized as safe as defined in 21 CFR 170.30(b)(2).

**Shipping Information:**

Carton Net Wt:	42 lbs (12.7 kg)
Carton Gross Wt.:	46 lbs (13.6 kg)
Cartons/Layer:	16
Layers/Pallet:	3
Cartons/Pallet:	48

**Nutritional Information** (per 100 g, derived by calculation):

Calories	86 Kcal
Fat	0 g
Saturated Fat	0 g
Trans Fat	0 g
Cholesterol	0 g
Protein	1 g
Carbohydrates	20.0 g
Dietary Fiber	2.1 g
Sugars	13 g
Vitamin A	32 IU
Vitamin C	3.5 mg
Calcium	13 mg
Iron	1 mg