



Product Specification Sheet

Product: Aseptic Apricot Puree

Item Number: AP301

Ingredients: Apricots, Ascorbic Acid, Citric Acid

Description: Aseptic Apricot Puree is prepared from ripened, washed, sorted, peeled, and pitted apricots. The fruit is pureed and passed through finishers to achieve desired texture. The product contains no preservatives. 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:	2.70 – 3.20
Brix:	9.5° – 12.5°
Specific Gravity:	1.038 – 1.051
Viscosity:	15.0 – 17.0 cm/min (Bostwick at 70°F)
Color:	Yellow-orange, typical of cooked apricots.
Aroma:	Typical of cooked apricots, product is free of rancid, musty, and objectionable odors.
Flavor:	Typical of cooked apricots, 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 th edition, Chapter 24
Yeast:	<10 cfu/g	AOAC Official Methods of Analysis, 18 th Ed. 2010
Mold	<10 cfu/g	AOAC Official Methods of Analysis, 18 th Ed. 2010
Coliform:	<10 cfu/g	BAM, FDA, 8 th Ed. Online, 2001, Chapter 4
E. coli:	<10 cfu/g	BAM, FDA, 8 th Ed. Online, 2001, Chapter 4
Salmonella:	negative	BAM, FDA, 8 th 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 product should not be refrozen. Shelf life is 18 months at refrigerated temperatures and 5 months at ambient. Product is stored refrigerated at our facility.



Product Specification Sheet *(continued)*

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 Apricot 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 Apricot Puree has not been genetically modified.

GRAS: Aseptic Apricot 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	48 kcal
Fat	0 g
Saturated Fat	0 g
Trans Fat	0 g
Cholesterol	0 g
Sodium	1 mg
Protein	0.8 g
Carbohydrates	11.2 g
Dietary Fiber	1.4 g
Sugars	9.24 g
Vitamin A	963 IU
Vitamin C	5 mg
Calcium	13 mg
Iron	0.39 mg
Ash	0.4 g
Moisture	88.7 g