



Product Specification Sheet

Product: Aseptic Red Tart Cherry Puree

Item Number: RT301

Ingredients: Montmorency Red Tart Cherries

Description: Aseptic Red Tart Cherry Puree is prepared from ripened, washed and sorted Montmorency Red Tart Cherries. Red Tart Cherries are harvested in July through the beginning of August. 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:	3.20 – 3.80
Brix:	10.0° – 18.0°
Specific Gravity:	1.040 – 1.075
Viscosity:	20.0 -24.0 cm/min (Bostwick at 70°F)
Color:	Light pink to medium red-brown, typical of cooked red tart cherries.
Aroma:	Typical of cooked red tart cherries, product is free of rancid, musty, and objectionable odors.
Flavor:	Typical of cooked red tart 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 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



Product Specification Sheet *(continued)*

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.

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 Red Tart 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 Red Tart Cherry Puree has not been genetically modified.

GRAS: Aseptic Red Tart 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	52 Kcal
Fat	0 g
Saturated Fat	0 g
Trans Fat	0 g
Cholesterol	0 g
Protein	0.9 g
Carbohydrates	12.2 g
Dietary Fiber	1.6 g
Sugars	8.5 g
Vitamin A	170 IU
Vitamin C	4.5 mg
Calcium	6 mg
Iron	0.2 mg
Ash	0.55 g
Moisture	87.1 g

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