



The Oregon Fruit Company

3180 22nd St SE, Salem, OR 97302 USA

Product Specification Sheet

PRODUCT: Aseptic Tangerine Puree

ITEM NUMBER: TAN301/TAN311/TAN331/TAN333

DESCRIPTION: Aseptic Tangerine Puree is prepared from ripened tangerines. The fruit is pureed and passed through finishers to achieve desired texture. After the extraction process, the components are re-blended to produce a standardized product for use in production of the highest quality finished products. The product contains no preservatives, color, or sugar added. Puree is processed through a final finisher screen that is 0.033".

INGREDIENTS: Tangerine Puree (Water, Tangerine Juice Concentrate, Tangerine Pulp, Citric Acid, Tangerine Oil).

PROCESSING: Puree is pasteurized at 195°F or higher for a minimum of 30 seconds for commercial sterility. 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):

Brix:	10.0° – 14.0°
pH:	3.00 – 3.90
Specific Gravity:	1.044 – 1.053
Viscosity:	10 – 50cP with S01, 100RPM, 500mL Sample.
Color:	Yellow-orange; typical of tangerine.
Aroma:	Typical of tangerines; product is free of rancid, musty, and objectionable odors.
Flavor:	Typical of tangerines; product is free of rancid, stale, bitter, musty, and objectionable
Defects:	Free from foreign material.

MICROBIOLOGICAL SPECIFICATIONS:

Test	Limit	Method
Aciduric Flat Sour Sporeformer	<10 cfu/g	Compendium of Methods for the Microbiological Examination of Foods, 5th edition: Chapter 25
Yeast and Mold	<10 cfu/g	FDA BAM Pour Plate Method
E. coli/Coliforms	<10 cfu/g	AOAC Official Method 991.14
Salmonella Spp.	Negative in 25g	AOAC Official Method 2013.01

METAL DETECTION:

Calibration verified hourly for inline metal detectors during production, for adequate sensitivity to, and rejection of, the following test pieces:

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



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LOT CODE FORMAT:

YYMMDD identifies the date of production

(YY = Year MM = Month DD = Day)

STATUS: Aseptic, Kosher (Orthodox Union), Vegetarian, Vegan.

EXPIRY AND STORAGE:

Product is shelf stable, no refrigeration is necessary for food safety of unopened bags. Refrigerated is highly recommended for optimal color and flavor quality. Shelf life is 18 months at refrigerated temperatures and 5 months at ambient.

PACKAGING & SHIPPING INFORMATION:

TAN301	TAN311	TAN331	TAN333
Aseptic metalized bag (5 gal.) in corrugated box with tamper-evident seal.	Aseptic metalized bag in 55 gallon steel drum with tamper-evident seal; drums double-lined with blue, food grade poly-liners.	Aseptic metalized tote bag in corrugated tote box; box lid is secured with tamper-evident strapping.	Aseptic metalized tote bag in corrugated tote box; box lid is secured with tamper-evident strapping.
Box Net Wt.: 42 lbs (19.1 kg)	Drum Net Wt.: 425 lbs (192.8 kg)	Tote Net Wt.: 1700 lbs (771.1 kg)	Tote Net Wt.: 2300 lbs (1043.1 kg)
Box Gross Wt.: 46 lbs (20.9 kg)	Drum Gross Wt.: 465 lbs (210.9 kg)	Tote Gross Wt.: 1850 lbs (839.1 kg)	Tote Gross Wt.: 2450 lbs (1111 kg)
Boxes/Layer: 16	Drums/Pallet: 4	Totes/Pallet: 1	Totes/Pallet: 1
Layers/Pallet: 3			
Boxes/Pallet: 48			

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

NON-GMO: Aseptic Tangerine Puree does not contain any components grown or developed from a genetically modified organism and is not a Bioengineered Food, as defined under the USDA National Bioengineered Food Disclosure Standard.

SAFETY DATA SHEET (SDS):

Aseptic Tangerine 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 SDS.

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



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NUTRITIONAL INFORMATION:

Nutrition Facts	
Serving size	(100g)
Amount per serving	
Calories	50
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 11g	4%
Dietary Fiber 0g	0%
Total Sugars 11g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 0mg	0%
Potassium 93mg	2%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	