



The Oregon Fruit Company

3180 22nd St SE, Salem, OR 97302 USA

Product Specification Sheet

PRODUCT: Aseptic Calamansi Puree

ITEM NUMBER: CAL301/CAL311

DESCRIPTION: Aseptic Calamansi Puree is prepared from ripe, washed, and sorted calamansi fruit. The product contains no preservatives and no additives. Puree is processed through a final finisher screen that is 0.033".

INGREDIENTS: Calamansi.

PROCESSING: Puree is pasteurized at 160°F or higher for a minimum 6 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):

Brix:	7.0° – 10.0°
pH:	2.0 – 3.2
Specific Gravity:	1.028 – 1.040
Viscosity:	10 – 60cP with S01, 100RPM, 500mL Sample.
Color:	Orange-yellow to bright yellow; typical of Calamansi.
Aroma:	Typical of Calamansi (citrus); product is free of rancid, musty, and objectionable odors.
Flavor:	Tart Citrus flavor which crosses bitterness of Grapefruit with sweet Orange and tartness of Lemon and Lime.
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:

18 months shelf life at ambient temperatures (<75°F). Product is commercial sterile and shelf stable, no refrigeration is necessary for food safety of unopened bags. Refrigerated storage is recommended to maintain optimal color. Opened packages must be frozen to prevent spoilage.

PACKAGING & SHIPPING INFORMATION:

CAL301	CAL311
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.
Box Net Wt.: 42 lbs (19.1 kg)	Drum Net Wt.: 425 lbs (192.8 kg)
Box Gross Wt.: 46 lbs (20.9 kg)	Drum Gross Wt.: 465 lbs (210.9 kg)
Boxes/Layer: 16	Drums/Pallet: 4
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 Calamansi 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 Calamansi 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 Calamansi 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	30
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
* The % Daily Value (DV) 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.	