

**PRODUCT SPECIFICATION**

**PRODUCT:** Aseptic Seedless Strawberry Puree

**ITEM NUMBER:** SX301 / SX302 / SX307 / SX311 / SX331

**DESCRIPTION:** Aseptic Seedless Strawberry Puree is prepared from ripened, washed and sorted strawberries. Strawberries are harvested in early to mid June. The product contains no preservatives. Puree is treated with pectinase enzyme as a processing aid and processed through a final finisher screen that is 0.033”.

**INGREDIENTS:** Strawberries.

**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: 5.0° – 11.0°  
 pH: 3.00 – 3.90  
 Specific Gravity: 1.028 – 1.048  
 Viscosity: 60 – 166.7cP with S01, 60RPM, 500mL Sample.  
 Color: Medium red-pink; typical of strawberries.  
 Aroma: Typical of strawberries; product is free of rancid, musty, and objectionable odors.  
 Flavor: Typical of strawberries; product is free of rancid, stale, bitter, musty, and objectionable flavors.  
 Defects: Free from foreign material.

**MICROBIOLOGICAL SPECIFICATIONS:**

Test	Limit	Method
Yeast	<10 cfu/g	FDA BAM, Ch 18
Mold	<10 cfu/g	FDA BAM, Ch 18
Coliforms	<10 cfu/g	AOAC – RI PTM 051702
E. coli	<10 cfu/g	AOAC – RI PTM 051702
Salmonella Spp.	Negative in 25g	AOAC Cert # 100701

**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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3180 22nd St SE, Salem, OR 97302 USA

### 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:

SX301/SX302	SX307	SX311
Aseptic metalized bag (5 gal.) in corrugated box with tamper-evident seal.	Aseptic metalized bag (1 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)	Box Net Wt.: 11 lbs (5.0 kg)	Drum Net Wt.: 425 lbs (192.8 kg)
Box Gross Wt.: 46 lbs (20.9 kg)	Box Gross Wt.: 11.8 lbs (5.4 kg)	Drum Gross Wt.: 465 lbs (210.9 kg)
Boxes/Layer: 16	Boxes/Layer: 16	Drums/Pallet: 4
Layers/Pallet: 3	Layers/Pallet: 9	
Boxes/Pallet: 48	Boxes/Pallet: 144	

SX331
Aseptic metalized tote bag in corrugated tote box; box lid is secured with tamper-evident strapping.
Tote Net Wt.: 2300 lbs (1043.1kg)
Tote Gross Wt.: 2450 lbs (1111 kg)
Totes/Pallet: 1

### 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.



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**NON-GMO:** Aseptic Seedless Strawberry 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 Seedless Strawberry 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 Seedless Strawberry Puree is generally recognized as safe as defined in 21 CFR 170.30(b)(2).

**NUTRITIONAL INFORMATION:**

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>(100g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>35</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 8g	<b>3%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 5g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 1g	
Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 1mg	6%
Potassium 166mg	4%

\*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.