

Oregon Fruit Products LLC

P.O. Box 5283, Salem Oregon 97304, USA

Product Specification Sheet

Product: Aseptic Blood Orange Puree

Item Number: CIT303

Ingredients: Blood Orange Juice from Concentrate and Orange Pulp.

Description: Aseptic Blood Orange Puree is prepared from Blood Orange Juice and Orange Pulp. 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: 3.0 – 3.4 Brix: 8.0° - 12.0° Specific Gravity: 1.020 – 1.060

Viscosity: > 24 cm/1 min (Bostwick viscosity)

Color: Orange to light red.

Aroma: Typical of blood orange juice, product is free of rancid, musty, and objectionable

odors.

Flavor: Typical of blood orange juice, 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, 4th edition, Chapter 24

Yeast: <10 cfu/g AOAC Official Methods of Analysis, 18th Ed. 2010 Mold <10 cfu/g AOAC Official Methods of Analysis, 18th Ed. 2010 Coliform: <10 cfu/g BAM, FDA, 8th Ed. Online, 2001, Chapter 4

E. coli: <10 cfu/g BAM, FDA, 8th Ed. Online, 2001, Chapter 4 Salmonella: negative BAM, FDA, 8th 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. 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) pending, product of USA, Vegetarian.

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Revised: 10/02/2015 Replaced: new

Product Specification Sheet (continued)

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 Blood Orange 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 Blood Orange Puree has not been genetically modified.

GRAS: Aseptic Blood Orange 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)

Calories 43.8 kcal Moisture 88.5 g Ash 0.4 g**Total Fat** $0.1\,\mathrm{g}$ Saturated Fat 0.0 gTrans Fat 0.0 gCholesterol 0.0 mg Sodium 11.1 mg **Total Carbohydrate** 10 g **Dietary Fiber** 0.7 gSugars 7.9 g Protein 0.9 g64 IU Vitamin A Vitamin C 74 mg Calcium 28.7 mg 0.07 mg Iron

Label Illustration:

