



Oregon Fruit Products LLC

3180 22nd St SE, Salem, OR 97302 USA

Product Specification Sheet

PRODUCT: Aseptic Seedless Blackberry Puree Pouch

ITEM NUMBER: 10649

DESCRIPTION: Aseptic Seedless Blackberry Puree is prepared from ripened, washed and sorted blackberry varieties. The product contains no preservatives and no additives. Puree is processed through a final finisher screen that is 0.033".

INGREDIENTS: Blackberries.

PROCESSING: Puree is pasteurized at 195°F or higher for a minimum of 20 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.

Brix: 9.0° – 16.5°

pH: 2.80 – 3.90

Specific Gravity: 1.0359 – 1.0646

Viscosity: TBD

Color: Dark red/purple; typical of blackberries.

Aroma: Typical of blackberries; product is free of rancid, musty, and objectionable odors.

Flavor: Typical of blackberries, product is free of rancid, stale, bitter, musty, and objectionable flavors.

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	AOAC Official Method 2014.05
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.

Refrigeration is highly recommended for optimal color and flavor quality.

Shelf life is 18 months at ambient. Discard after 14 days of opening.

Refrigerate after opening. Shake well prior to each use. After use, rinse spout gently with clean water.

PACKAGING & SHIPPING INFORMATION:

Aseptic double gusset pouch (1.5 L) with tamper-evident seal.	Six aseptic double gusset pouches (1.5 L) with tamper-evident seal per corrugated box.
Net Wt.: 3.06 lbs (1.39 kg)	Net Wt.: 18.36 lbs (8.34 kg)
Gross Wt.: 3.16 lbs (1.44 kg)	Gross Wt.: 19.73 lbs (8.97 kg)
Pouch/Box: 6	Boxes/Layer: 15
	Layers/Pallet: 5
	Boxes/Pallet: 75

ALLERGENS: Oregon Fruit Products LLC 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 Seedless Blackberry 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 Blackberry 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 Blackberry 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	45
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 1mg	6%
Potassium 208mg	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.	