

## PRODUCT SPECIFICATION

### PRODUCT DETAILS

<b>Batch #</b>	<b>32BCHP20</b>	<b>Product Description</b>	<b>ASEPTIC 32 BRIX (CONC) CHERRY PUREE</b>
<b>Aseptic Fill date</b>	23/11/2020	<b>Storage instructions</b>	Store at <5°C in a cool, dry place. Can be stored Ambient.
<b>Best Before</b>	23/11/2023		Refrigerate after opening and use within 7 days.
<b>Shelf life</b>	3 Years		
<b>Fill Volume</b>	22.5 kg bag in box	<b>Packaging</b>	22.5 kg Bag in Box
<b>Plant Part</b>	Fruit	<b>Country of Origin</b>	Australia
		<b>Ingredients</b>	Cherries

### \*NUTRITIONAL INFORMATION (per 100g)

Energy	544 kj
Protein	1.3g
Fat, Total	<0.1g
- Saturated	<0.1g
Carbohydrate	30.7g
- Sugars	18.4g
Sodium	9mg
Moisture	67.4g
Ash	0.6g

### GENERAL REQUIREMENTS

<b>HALAL</b>	NO	NOT HALAL CERTIFIED
<b>KOSHER</b>	NO	NOT KOSHER CERTIFIED
<b>ALLERGENS</b>	NONE	
<b>MRL'S</b>	Compliant with FSANZ standard 1.5.2	
<b>GMO STATEMENT</b>	Non GMO. Does not require labelling under FSANZ Standard 1.5.2	
<b>VEGAN</b>	YES	

\*Results from this laboratory analysis were obtained from an average sample. They are provided as a guide only.

### SENSORY TESTS- PHYSICAL PROPERTIES

<b>COLOUR</b>	Dark Red	<b>TESTED BY</b>	CONTRACT PACKER
<b>FLAVOUR</b>	Sweet crisp Cherry taste		
<b>TEXTURE</b>	Consistent puree texture		
<b>APPEARANCE</b>	Uniform		

### LABORATORY TESTING - CHEMICAL/ MICROBIOLOGICAL PROPERTIES

PROPERTY	MEASURED VALUE		METHOD	TESTER
<b>PH</b>	4.14-4.17		Ph meter determination	Contract Packer
<b>BRIX</b>	32.4-33.1 %		Brix meter determination	Contract Packer
<b>TOTAL PLATE COUNT</b>	<10	org/g	Petrifilm Plates	Contract Packer
<b>OSMOPHILIC YEAST AND MOULDS</b>	<10	org/g	Petrifilm Plates	Contract Packer
<b>COLIFORMS</b>	0	org/g	Petrifilm Plates	Contract Packer

\*Calculated using Foodworks software and NIP testing undertaken at an external Laboratory.

### DOCUMENT PROPERTIES

<b>PREPARED BY</b>	Joyce Ceravolo	<b>APPROVED BY</b>	Joyce Ceravolo
<b>POSITION</b>	Quality Manager	<b>POSITION</b>	Quality Manager