

ENDLESS HARVEST BLACKBERRY SPECIFICATION SHEET



ASEPTIC FRUIT PUREE BLACKBERRY SEEDLESS

Process Description

Purees are processed in our facilities in compliance with Good Manufacturing Practices (GMP) per U.S. Code of Federal Regulations 21CFR110 and Hazard Analysis and Critical Control Point (HACCP) 21CFR120 standards, from receipt of raw materials, cleaning and disinfection, pulping, screening, pasteurization, aseptic packaging, storage at room temperature and distribution of the final product. Thermal treatment guarantees product safety, while maintaining its organoleptic and nutritional characteristics.

CRITICAL CONTROL POINTS. Pasteurization (Temperature and holding)

Form of Consumption/Intended Use

This puree can be used to prepare beer, liquor, beverages, seltzers, sauces, ice creams, desserts, etc., in accordance with the established formulations.

Ingredients

Blackberry

Ingredient Options

Conventional

Packaging

44lb aseptic bag/corrugated box

440lb aseptic bag/55 gallon drum

Identification

Each drum is labeled with:

Name

Internal Code

Lot number

Crop year

Brix Essence designator

Fill (net weight)

Expiration date

Storage

Recommended storage conditions are above 36°F (2°C) and below 75°F (23°C). 50-55% Relative Humidity. Refrigerate after opening.

Handling and Transportation
The transport and distribution conditions are carried in transports that comply with hygiene and health guarantees. Handling/Transport temperature: 7-24° C, 45-75° F
Vulnerable Consumer Groups
Due to its low protein and fat content and its tolerable sugar level, diabetics can consume it. It has appetite stimulating properties.
Origin Country
Mexico

Sensory Specifications		
Attribute	Description	Method
Appearance	Liquid, viscose uniform, without seeds.	Visual
Color	Intense and homogeneous, characteristics of fruit, can present a slight change of color due to the natural process of oxidation	Visual
Flavor	Intense and characteristics of the ripe and healthy fruit	Sensory
Aroma	Characteristic of the ripe and healthy fruit	Sensory
Texture	Smooth consistency and characteristic of similar puree blends	Sensory

Chemical Specifications		
Attribute	Expected	Method
Screen	0.8	Mesh analysis
Brix (20C) *no dilution	10 - 14	Direct refractometry
pH (20C) *no dilution	3.0 – 3.6	Reading direct potentiometric
Acidity (%)	1.0 – 1.4	Titration

Microbiological Specifications		
ATTRIBUTE	EXPECTED	METHOD
Total Plate Count	<10 UFC/g	NOM-092-SSA1-1994 AOAC 990.12
Yeast	<10 UFC/ g	NOM-111-SSA1-1994 AOAC 997.02
Molds	<10 UFC/g	NOM-111-SSA1-1994 AOAC 997.02
Coliforms	<10 UFC/g	NOM-113-SSA1-1994 AOAC 991.14
E. coli	Absent	NOM-113-SSA1-1994 AOAC 991.14
Salmonella	Negative in 25g	NOM-114-SSA1-1994 Method Reveal



Heavy Metals			
Metal	Unit	Maximum	Testing Method
Arsenic	ppm	0.1	AOAC986.15Ed.192012
Iron	ppm	15	AOAC985.35Ed.192012
Mercury	ppm	0.01	AOAC977.15Ed.192012 Medicated
Cadmium	ppm	0.05	AOAC985.35Ed.192012
Zinc	ppm	5	AOAC985.35Ed.192012
Copper	ppm	5	AOAC985.35Ed.192012
Lead	ppm	0.05	AOAC985.35Ed.192012
Pesticides	Multi-waste method for 211 components, isomer, quantification of organochlorine pesticides, organophosphates, carbamates, and pyrethroides. Including Dithianon, Metidation, and multiresidues method for the determination of Dithiocarbonates: Ferbam, Mancozeb, Maneb, Metiram, Propineb, Thiram, Zineb and other dithiocarbonates.		