SPECSHEET

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's safety, keeping it 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
Fresh blackberries
Ingredient Options
Conventional
Additives
Ascorbic acid (May be added upon request)
Packaging
20kg aseptic bag/box 55 gal (208.20 L), (221kg) aseptic bag
Identification
Each drum is labeled with: Name Internal Code Lot number Crop year Brix Essence designator Fill (net weight) Expiration date
Storage
Store at room temperature (77° F) or (25° C), protected from light, dust, and humidity (55-65% RH) Once opened, refrigerate
Shelf Life
18 months in the previous packaging materials Once opened, it should be consumed in the shortest possible time frame and kept refrigerated or frozen

Handling and Transportation
The transport and distribution conditions are carried in transports that comply with hygiene and health guarantees. Handling/Transport temperature: 68° – 77° 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 pyrethrodes. Including Dithianon, Metidiation, and multiresidues method for the determination of Dithiocarbonates: Ferbam, Mancozeb, Maneb, Metiram, Propineb, Thiram, Zineb and other dithiocarbonates.		