



ASEPTIC RED RASPBERRY JUICE • NFC

Product Summary

- Processed from red raspberries
- This product complies with the Federal Juice HACCP Regulation 21 CFR Part 120
- This product contains lead and possibly other chemicals regulated by the California Proposition 65
- This product complies with the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C. §136 et seq.)

Analytical & Sensory

Brix:	7.2 minimum
pH:	2.9 - 4.0; varies with crop year
Acidity:	0.5 – 1.85% by weight as citric
Appearance:	Typical for red raspberry juice; bright red
Flavor/Aroma:	Typical for red raspberries; free from fermented, metallic, or other objectionable flavor or odors.

Microbiological

Total Plate Count:	<50 cfu/gram
Yeast and Mold:	<50 cfu/gram

Packaging & Storing

- Steel open head drums with aseptic bag inside a 4 ml poly bag; 52 gal fill
- Aseptic Bag in Box/Pail, 5 gallon fill
- 24 month shelf life stored refrigerated (36-46 °F / 2-8 °C) in unopened containers
- 12 month shelf life stored ambient (<75 °F / 24 °C) in unopened containers
- Ship via refrigerated vans

Each pail/drum are labeled with a Lot # sticker which includes:

- Product ID
- Product description
- Lot code
- Date of pack
- Fill (gallons/net weight)