Oregon Fruit Products LLC
P.O. Box 5283, Salem Oregon 97304, USA

Product Specification Sheet

Product: Aseptic Peach Puree

Item Number:
- PH301: 42 Lb. Box
- PH311: 425 Lb. Drum
- PH333: 2300 Lb. Tote

Ingredients: Peaches, Ascorbic Acid, Citric Acid

Description: Aseptic Peach Puree is prepared from ripened, washed, sorted, peeled, and pitted peaches. The fruit is pureed and passed through finishers to achieve desired texture. The product contains no preservatives. Puree is processed through a final finisher screen that is 0.033”.

Process: Puree is pasteurized at 160°F or higher for a minimum 6 seconds. 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.

Physical Properties (physical properties vary due to seasonal variation of agricultural commodities):
- **pH:** 3.00 – 3.70
- **Brix:** 9.0° – 12.0°
- **Specific Gravity:** 1.036 – 1.053
- **Consistency:** 15.0 – 17.0 cm/min (Bostwick at 70°F)
- **Color:** Yellow-orange; typical of cooked peaches.
- **Aroma:** Typical of peaches; product is free of rancid, musty, and objectionable odors.
- **Flavor:** Typical of peaches; product is free of rancid, stale, bitter, musty, and objectionable flavors.
- **Defects:** Free from foreign material.

Microbiological Specifications:

**Aciduric Flat Sour**
- Sporeformer: <10 cfu/g
  - Compendium of Methods for the Microbiological Examination of Foods, 4th edition: Chapter 24: Aciduric Flat Sour Sporeformers

**Yeast/Mold**
- <10 cfu/g
  - BAM Chapter 18: Yeast/Mold. Pour Plate method;
  - AOAC Official Methods of Analysis, 18th Ed. 2010: Method 995.21: NEO-GRID (Yeast/Mold)

**E. coli/Coliform**
- <10 cfu/g
  - BAM Chapter 4: Coliforms/E. coli. 3M Petrifilm;
  - AOAC Official Method 991.14

**Salmonella**
- Negative
  - BAM Chapter 5: Salmonella. bioMerieux VIDAS UP (SPT);
  - AOAC Official Method 2013.01

Bacteriological Analytical Manual (BAM), FDA, 8th edition online, 2001

Lot Number Format:
- YYMMDD identifies the date of production
- (YY = Year  MM = Month  DD = Day)
Expiry and Storage:
Product is shelf stable, no refrigeration is necessary for food safety of unopened bags. Refrigerated or frozen storage is highly recommended for optimal color and flavor quality. Thawed product should not be refrozen. Shelf life for frozen storage is 2 years. Shelf life is 18 months at refrigerated temperatures and 5 months at ambient. Product is stored refrigerated at our facility.

Status: Aseptic, Kosher (Orthodox Union), Vegetarian, Vegan, Product of USA.

Metal Detection: Calibration verified hourly for inline metal detectors during production, for adequate sensitivity to, and rejection of, the following test pieces:
- Ferrous: 1.0 mm
- Non-Ferrous: 1.5 mm
- Stainless Steel: 2.0 mm

Allergens: Oregon Fruit Products LLC does not use, nor allow in products or processing areas, any of the eight major allergens (milk, eggs, peanuts, tree nuts, fish, shellfish, soy and wheat) nor common sensitizing agents, such as gluten, celery, azo dyes, carmine, yellow 5, seeds (sesame, sunflower, mustard, cotton, poppy, etc.), corn, monosodium glutamate (MSG) and sulfur dioxide/sulfites (≥10ppm).

SDS: Aseptic Peach 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.

GMO: Aseptic Peach Puree has not been genetically modified.

GRAS: Aseptic Peach Puree is generally recognized as safe as defined in 21 CFR 170.30(b)(2).

Package & Shipping Information:

<table>
<thead>
<tr>
<th>PH301 (42 Lb. Box)</th>
<th>PH311 (425 Lb. Drum)</th>
<th>PH333 (2300 Lb. Tote)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aseptic metalized bag (5 gal) in corrugated box with tamper-evident seal.</td>
<td>Aseptic metalized bag in 55 gallon steel drum with tamper-evident seal; drums double-lined with blue, food grade poly-liners.</td>
<td>Aseptic metalized tote bag (275 gal) in corrugated tote box; box lid is secured with tamper-evident strapping.</td>
</tr>
<tr>
<td>Box Net Wt.: 42 lbs (12.7 kg)</td>
<td>Drum Net Wt.: 425 lbs (192.7 kg)</td>
<td>Tote Net Wt.: 2300 lbs. (1043 kg)</td>
</tr>
<tr>
<td>Box Gross Wt.: 46 lbs (13.6 kg)</td>
<td>Drum Gross Wt.: 465 lbs (210.9 kg)</td>
<td>Tote Gross Wt.: 2450 lbs (1111 kg)</td>
</tr>
<tr>
<td>Boxes/Layer: 16</td>
<td>Drums/Pallet: 4</td>
<td>Totes/Pallet: 1</td>
</tr>
<tr>
<td>Layers/Pallet: 3</td>
<td></td>
<td>Dimensions: 48” x 40” x 45.5”(H)</td>
</tr>
<tr>
<td>Boxes/Pallet: 48</td>
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</tr>
</tbody>
</table>
**Nutritional Information** (per 100 g, derived by calculation):

- Calories: 48 Kcal
- Total Fat: 0.7 g
- Saturated Fat: 0 g
- Trans Fat: 0 g
- Cholesterol: 0 g
- Total Carbohydrates: 10.7 g
- Dietary Fiber: 1.0 g
- Sugars: 9.3 g
- Sodium: 1.4 mg
- Protein: 0.7 g
- Vitamin A: 163 IU
- Vitamin C: 3.3 mg
- Calcium: 6 mg
- Iron: 0.25 mg
- Ash: 0.3 g
- Moisture: 87.6 g