

Peach Puree

Nature's Sweetness, Blended to Perfection

TYPE:

- Heat Treated
- Non-Heat Treated

PACK STYLE:

- 375lb/400lb Drum
- 28lb Pail

SHELF LIFE:

- 2 years

ANALYTICAL SPEC:

- Fresh Fruit Brix: 8 - 14
- TA: 0.05-1.0%
- Bostwick: 7 - 14 at 75 degrees F

CERTIFICATIONS:

- SQF
- Organic
- Kosher



Nutrition Facts

Serving size	1 Cup (140g)
Amount per serving	
Calories	50
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 13g	5%
Dietary Fiber 2g	7%
Total Sugars 11g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 8mg	0%
Iron 0mg	0%
Potassium 264mg	6%
Vitamin C 51mg	60%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

Micros: NON-HEAT TREATED

Bacteria (Pathogen)	Limits	Testing Method
Standard Plate Count	< 50,000/g	AOAC 988.18
Coliform	< 100/g	AOAC 991.14
Yeast and Mold Count	< 1,000/g	PCR(BAM Chp 18)
E.Coli	Negative	PCR(BAM Chp 4)
E.coli O157:H7	Negative	PCR(BAM Chp 4A)
Salmonella spp.	Negative	PCR(BAM Chp 5:2007)
Listeria spp.	Negative	PCR(BAM Chp 10)
Staphylococcus Aureus	<10/g	PCR(BAM Chp 12)

Micros: HEAT TREATED

Bacteria (Pathogen)	Limits	Testing Method
Standard Plate Count	< 1,000/g	AOAC 988.18
Coliform	< 10/g	AOAC 991.14
Yeast and Mold Count	< 500/g	PCR(BAM Chp 18)
E.coli	Negative	PCR(BAM Chp 4)
E.coli O157:H7	Negative	PCR(BAM Chp 4A)
Salmonella spp.	Negative	PCR(BAM Chp 5:2007)
Listeria spp.	Negative	PCR(BAM Chp 10)
Staphylococcus Aureus	<10/g	PCR(BAM Chp 12)

**INGREDIENTS: PEACHES,
ASCORBIC ACID AND CITRIC ACID
TO MAINTAIN COLOR**

