

## Tart Cherry Puree



Ingredients: Pits are removed from tart cherries. The pitted cherries are warmed and pureed. No additives, preservatives or coloring agents are added. Product is 100% pureed tart cherries.

Applications: Tart cherry puree is used primarily as an ingredient in a variety of foods, and flavoring foods.

Packaging: 400-pounds drums and 28-pound pails.

### Production Specification:

Brix	8 – 11	pH	3.6 – 3.8
Wt	7.0 pounds/gallon	Coliform	None
Yeast	Less than 100/gram	Total Plate Ct	Less than 100/gram
Tar	None	Added Sugar	None
Ash	Less than 3%	Preservatives	None
Foreign Material	None	Chemicals Added	None
Color	Natural and Normal	Sediment	None
Moisture	90%	Arsenic	None
Metals as PB	None		

Manufacturing Process: Cherry Puree is made from whole fresh or frozen cherries. Cherries are pitted and pureed. The natural puree from red cherries range from 8 to 16 degree Brix. The product is frozen and can be stored for two (2) years at 0 degrees Fahrenheit.

Handling and Shelf Life: Product must be frozen or refrigerated to maintain quality.