



**Quality Operating Guidelines
Customer Ingredient Specifications**

TITLE: CRANBERRY PUREE, 6.2° Brix

UPC 94548, 94608

DATE: 01/13/04

SUPERSEDES: 07/08/03

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PRODUCT DESCRIPTION:

The puree is prepared by cooking (200°-210° for 5 minutes) a blend of cranberries, water and pressed cranberries. After cooking, the mixture is pumped through a sized finisher. The puree is packed in 55 gal. drums, cooled and frozen. Processing conforms to all provisions of the Food, Drug and Cosmetic Act and the Code of Federal Regulations, Title 21, Part 110, current Good Manufacturing Practices, and Part 120, Juice HACCP. This ingredient has received a heat treatment sufficient to yield a 5-log pathogen reduction.

SPECIFICATIONS	TOLERANCE	METHOD
Brix	6.2° ± 0.2°	Refractometer
Titrateable Acidity (citric w/w)	1.6% ± 0.4%	Titration
pH	2.3 - 2.8	pH meter
Color	Typical uniform cranberry red	Visual
Flavor and Odor	Typical tart, fruit flavor with no off flavors or odors	Sensory
MICROBIOLOGICAL (per g or ml): Analysis represents an average sampling		
Yeast	≤ 3,000	Acidified PDA (28°C)
Mold	≤ 500	
Total Plate Count	≤ 5,000	

PACKAGING

94548 - approximately 44 gal/drum, frozen 391 lb. net (sold per lb.)

94608 – approximately 4 gallon pail; net 33 lbs. (sold by pail)

LABELING

All containers shall bear the following information: name of product including UPC, ingredients, (cranberries, water, pressed cranberries), net weight, lot/manufacture date (month/day/year) and best before date (day/month/year), O.U. (for Kosher certification), Ocean Spray® name and address.

SHIPPING AND STORAGE RECOMMENDATIONS

Ship and store frozen (0°F ± 15°F) or (-18°C ± 9°C)

SHELF-LIFE

FROZEN 24 months (subject to fermentation after thawing).

OCEAN SPRAY® WARRANTS ONLY THAT THE CRANBERRY PUREE, 94548, 94608 SOLD SHALL CONFORM TO THESE SPECIFICATIONS. ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY WARRANTIES OF MERCHANTABILITY OR FITNESS, ARE EXCLUDED.