

The Oregon Fruit Company

3180 22nd St SE, Salem, OR 97302 USA

Product Specification Sheet

PRODUCT: Aseptic Seedless Blackberry Puree

ITEM NUMBER: BB303/B307/BB313/BB331

DESCRIPTION: Aseptic Seedless Blackberry Puree is prepared from ripened, washed and sorted marionberry and

blackberry varieties. The product contains no preservatives and no additives. Puree is processed through

a final finisher screen that is 0.033".

INGREDIENTS: Blackberries.

PROCESSING: Puree is pasteurized at 195°F or higher for a minimum of 30 seconds for commercial sterility. 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):

Brix: $9.0^{\circ} - 16.5^{\circ}$ pH: 2.80 - 3.90Specific Gravity: 1.036 - 1.065

Viscosity: 300 – 600cP with S03, 100RPM, 500mL Sample.

Color: Dark red/purple; typical of marionberries and blackberries.

Aroma: Typical of marionberries and blackberries; product is free of rancid, musty, and

objectionable odors.

Flavor: Typical of marionberries and blackberries, product is free of rancid, stale, bitter, musty,

and objectionable flavors.

Defects: Free from foreign material.

MICROBIOLOGICAL SPECIFICATIONS:

Test	Limit	Method	
Aciduric Flat Sour Sporeformer	I<1() CT(1/σ	Compendium of Methods for the Microbiological	
		Examination of Foods, 5th edition: Chapter 25	
Yeast and Mold	<10 cfu/g	FDA BAM Pour Plate Method	
E. coli/Coliforms	<10 cfu/g	AOAC Official Method 991.14	
Salmonella Spp.	Negative in 25g	AOAC Official Method 2013.01	

METAL DETECTION:

Blackberry

Calibration verified hourly for inline metal detectors during production, for adequate sensitivity to, and rejection of, the following test pieces:

Ferrous 1.0mmNon-Ferrous 1.5mmStainless Steel 2.0mm

Revised: 05-21-25 Replaces: 01-12-24

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LOT CODE FORMAT:

YYMMDD identifies the date of production (YY = Year MM = Month DD = Day)

STATUS: Aseptic, Kosher (Orthodox Union), Vegetarian, Vegan.

EXPIRY AND STORAGE:

Product is shelf stable, no refrigeration is necessary for food safety of unopened bags. Refrigerated is recommended for optimal color and flavor quality. Shelf life is 18 months at ambient.

PACKAGING & SHIPPING INFORMATION:

BB303	BB307	
Aseptic metalized bag (5 gal.) in	Aseptic plastic bag in corrugated	
corrugated box with tamper-	box with tamper-evident seal.	
evident seal.		
Box Net Wt.: 42 lbs (19.1 kg)	Box Net Wt.: 11 lbs (5.0 kg)	
Box Gross Wt.: 46 lbs (20.9 kg)	Box Gross Wt.: 11.8 lbs (5.4 kg)	
Boxes/Layer: 16	Boxes/Layer: 16	
Layers/Pallet: 3	Layers/Pallet: 9	
Boxes/Pallet: 48	Boxes/Pallet: 144	

BB313	BB331
Aseptic metalized bag in 55	Aseptic metalized tote bag in
gallon steel drum with tamper-	corrugated tote box; box lid is
evident seal; drums double-	secured with tamper-evident
lined with blue, food grade poly-	strapping.
liners.	
	Tote Net Wt.: 2300 lbs (1043.1 kg)
Drum Net Wt.: 425 lbs (192.8 kg)	Tote Gross Wt.: 2450 lbs (1111 kg)
Drum Gross Wt.: 465 lbs (210.9 kg)	Totes/Pallet: 1
Drums/Pallet: 4	

ALLERGENS:

The Oregon Fruit Company does not use, nor does it allow, any of the nine major allergens (milk, eggs, peanuts, tree nuts, sesame, fish, shellfish, soy, and wheat) or common sensitizing agents (gluten, products, sulfites, mustard and mustard products, celery and celery products, azo dyes, carmine) in the products or processing areas.

NON-GMO:

Aseptic Seedless Blackberry Puree does not contain any components grown or developed from a genetically modified organism and is not a Bioengineered Food, as defined under the USDA National Bioengineered Food Disclosure Standard.

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SAFETY DATA SHEET (SDS):

Aseptic Seedless Blackberry 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.

GRAS:

Aseptic Seedless Blackberry Puree is generally recognized as safe as defined in 21 CFR 170.30(b)(2).

NUTRITIONAL INFORMATION:

Nutrition Fa	acts	
Serving size	(100g)	
Amount per serving Calories	<u>45</u>	
% Da	aily Value*	
Total Fat 0g	0%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 0mg	0%	
Total Carbohydrate 11g	4%	
Dietary Fiber 1g	4%	
Total Sugars 6g		
Includes 0g Added Sugars	0%	
Protein 1g		
Vitamin D 0mcg	0%	
Calcium 16mg	2%	
Iron 1mg	6%	
Potassium 208mg	4%	
*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.		

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