# **OREGON**

### The Oregon Fruit Company

3180 22nd St SE, Salem, OR 97302 USA

#### **Product Specification Sheet**

**PRODUCT:** OFP Mixed Berry Compote

ITEM NUMBER: 93250

**DESCRIPTION:** Frozen fruit based compote. Blueberries, Blackberries, and Strawberries are mixed with slightly

thickened, sweetened syrup. Packed in 1 gallon pail and frozen to maximize product quality.

**INGREDIENTS:** Mixed Berries (Blueberries, Strawberries, Blackberries), Cane Sugar, Water, Plum Puree, Corn Starch,

Citric Acid, Tara Gum.

RAW MATERIAL: IQF Blueberries, Blackberries, and Strawberries are prepared from ripened fruit that are freshly

harvested. Fruit will be destemmed, washed, sorted, drained, and individually quick frozen. Flavor will

be typical of Blueberries, Blackberries, and Strawberries with no off-flavor or aroma.

**PROCESSING:** Prior to dicing, fruit is washed in Tsunami® 200, a proprietary antimicrobial agent. Product is not

pasteurized.

**PHYSICAL PROPERTIES:** 

Brix: 29.0° – 35.0° pH: 2.90 – 3.60

Piece Size: Partial to whole berries.

Viscosity:  $<4 \text{ cm}/10 \text{ seconds (Bostwick at } 40^\circ - 45^\circ \text{F}).$ 

Color: Dark red, typical color of Blueberries, Marionberries, and Strawberries.

Flavor: Typical of ripe in Blueberries, Marionberries, and Strawberries in slightly thickened,

sweetened syrup.

#### **MICROBIOLOGICAL SPECIFICATIONS:**

Test	Limit	Method
Aerobic Plate Count	<5,000 cfu/g	AOAC Official Method 966.23
Yeast and Mold	<2,000 cfu/g	AOAC Offical Method 2014.05
E. coli/Coliforms	<10 cfu/g	AOAC Official Method 991.14
Salmonella Spp.	Negative in 25g	AOAC Official Method 2013.01

#### **METAL DETECTION:**

During production, inline metal detectors are challenged and calibrated hourly for adequate sensitivity to and rejection of the following test pieces:

Ferrous 2.0mmNon-Ferrous 2.5mmStainless Steel 3.0mm

Revised: 12-16-24

Replaces: 01-08-24

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**PACKAGING:** Contains Polyethylene (PE) pail and tamper evident lid. 1 gallon pail with 8 lbs net weight. Stack model

10 cases per layer and 6 layers per pallet, 60 cases per pallet and a total of 120 pails per pallet. Lot code, time of fill, and best by date are printed on the pail. Product code and production day code are

printed on the case label.

LOT CODE FORMAT:

Identifies the date of production and final four digits indicate the time of processing in 24-hour format

[military time]

YYMMDD #### YY = Year MM = Month DD = Day #### = Military time

**UPC:** 041345931703 **CASE GTIN:** 10041345932509

**STATUS:** Vegetarian, Vegan, Product of USA, made from domestic and imported fruit.

**BEST USED BY:** 24 months when stored frozen in original unopened containers. Use within 14 days after removal from

frozen storage.

**STORAGE:** Store and ship frozen at or below  $-0^{\circ}$ F ( $-17^{\circ}$ C). To use, thaw refrigerated 12 - 24 hours.

Refrigerate after opening and use within 14 days after removal from frozen storage.

SHIPPING INFORMATION:

Case Pack: 2 – 8 lbs. plastic pails in 1 case

Gross Ship Wt: 16.96 lbs (per case) Net Wt: 16 lbs (per case)

Case Dimensions: 16.875"Lx8.625"Wx8.625"H

Case Cube: 0.726 ft<sup>3</sup>
Cases/Pallet: 60
Cases/Layer: 10
Layers/Pallet: 6

**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:** Mixed Berry Compote 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):**

Mixed Berry Compote 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.

#### **NUTRITIONAL INFORMATION:**

<b>Nutrition Fa</b>	acts
Serving size	(100g)
Amount per serving Calories	130
	aily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 32g	12%
Dietary Fiber 2g	7%
Total Sugars 27g	
Includes 23g Added Sugars	46%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 9mg	0%
Iron 0mg	0%
Potassium 68mg	2%
*The % Daily Value tells you how much a neserving of food contributes to a daily diet. 2 day is used for general nutrition advice.	

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