



SPECIFICATIONS

The prickly pear fruit is edible raw, with a flavor reminiscent of watermelon, but with a more granular texture. iTi's prickly pear concentrate is made from the pureeing, pasteurization, and freezing of prickly pear.

PRODUCT: **FROZEN CLARIFIED RED PRICKLY PEAR
CONCENTRATE**

ORIGIN: **USA**

CODE: **4920**

BRIX: 50.0° +/- 1.0

pH: 4.25 – 5.30

ACIDITY (as citric): 0.15 – 2.5 %

COLOR: As is, dark brown-orange; diluted to single strength, amber color.

FLAVOR: Typical of fresh red prickly pear
No color, fragrances, or preservatives added.

STORAGE: Maintain storage and distribution at 0° F

SHELF LIFE: 24 months from production date

MICROBIOLOGICAL:

Total Plate Count	maximum 5000 CFU/ml
Molds	maximum 200 CFU/ ml
Yeast	maximum 200 CFU/ml
Coliforms	maximum 10 CFU/ml
E. Coli	absent

PACKING: Net weight 51.3 lbs.
Frozen in tied-up bags in plastic pails

The specifications of each batch may vary from the specifications above based on a number of factors, including crop conditions. The specifications for each batch are set forth in the certificate of analysis from the producer.

Depending on crop conditions specifications are subject to variation.

June 17, 2008 TC