

RED RASPBERRY FIBER - 12 MESH

Product Specification

Red Raspberry Fiber is prepared by the drying of wholesome Red Raspberry pomace. The dried material is then mechanically sifted to eliminate impurities, milled and further screened to establish a finished product. This product is processed, packaged and shipped in accordance with Current Good Manufacturing Practices and in compliance with the United States Food, Drug and Cosmetic Act of 1938 as amended.

ANALYTICAL	METHOD	RANGE
Particle size	U.S.A. Standard Testing Sieve	95% through 12 mesh screen
Moisture (%)	Moisture Analyzer	<8%
Water Activity	Water Activity Meter	<0.70
Color and Appearance	Use of Reference Standard	Tan to Brown
Extraneous Material	Visual	Free from foreign material that is not related to the natural fruit
Aerobic Plate Count	AOAC Method 990.12	<10,000 cfu/gram
Yeast	AOAC Method 997.02	<5,000 cfu/gram
Mold	AOAC Method 997.02	<5,000 cfu/gram
Total Coliform	AOAC Method 991.14	<10 cfu/gram
E. coli	AOAC Method 991.14	Negative

Ingredients: Red Raspberry Pomace

Kosher Certificate: Orthodox Union 

Packaging:

Standard packaging for dried Red Raspberry Fiber is a poly-lined, corrugated box, 40 lbs. net weight. Other size packaging (totes) may be available upon request.

Labeling / Coding:

Each container is marked with the product description, lot number, net weight and gross weight. Other customer specific information may be added upon request.

Shelf Life:

24 months from date of manufacture when stored and handled properly.

Storage:

Recommended storage conditions are ambient, cool and dry not to exceed 70° F.