FOOD INGREDIENTS USA, INC.

Fruit puree specification

Supplier completion worksheet / U.S. manufacturing programs

Blank example for qualification. Complete with the offered product and approved limits.

Ingredient identity

Fruit, variety where required, site, code, single strength or concentrated.

Texture and particles

Define the screen aperture, seed status and permitted coarse particles.

Consistency

State the Bostwick method, sample temperature, elapsed time and range.

Fruit solids and sensory

Record soluble solids, pH, reference acid, color and approved sample.

Pack and receiving

Agree on aseptic or frozen lane, net weight, seals and unopened shelf life.

Prepared by _____ Approved by _____ Date _____

For release, obtain the issued specification and the certificate for the identified lot.

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