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PRODUCT SPECIFICATION & NUTRITIONAL FACTS

ASEPTIC CAULIFLOWER PUREE

Ingredient Declaration: 100% Cauliflower

Product Options and Description:

Regular Version: A non-binding puree with excellent organoleptic profile [reminiscent of steamed cauliflower]. Smooth creamy texture. Functions as non-binding flavor and nutritional enhancer. Performs excellently as a base ingredient. Applications include beverages, bakery, infant feeding Refer to Item #'s ending in CF

Physical Characteristic	
Brix	3.0-7.0
Solids	5.0-10.0%
pH	4.0-6.5
Color	White to Off White, consistent with Cauliflower

Microbiological Data	
Coliforms	<10 CFU/g
Yeast and Mold	<10y/10m CFU/g
Standard Plate Count	<10 CFU/g
Escherichia Coli	Absent
Annual Microbiological Data	
Salmonella	Absent
Listeria	Absent
Shelf Life and Storage	
Three year at room temperature [unopened].	

Recommended Handling
Refrigerate unused portion, use within 3-5 days after opening

Nutrition Facts	
Serving Size 100 g	
Amount Per Serving	
Calories	30.8
Total Fat	0.27g
Saturated Fat	<0.10g
Trans Fat	<0.10g
Cholesterol	<1mg
Sodium	10.2mg
Potassium	235mg
Total Carbohydrate	4.9g
Dietary Fiber	2.67g
Sugars	2.05g
Protein	2.19g
Vitamin A • 2.3 mcg RAE Vitamin C • 19.2mg	
Calcium • 21.5mg Iron • 0	

Packaging								
Regular Puree Item #	Packaging Net (lb)	Pack Type	Gross Wt (lb)	Case Cube (ft ³)	Gross Wt (kg)	Case Cube (m ³)	Count/pallet	Tier
T23CF	1/2,300 lb	Bag in tote	2,450	45.11	1,111.31	1.28	1	1
D450CF	1/450lb	Bag In Drum	460	11.2	208.65	0.32	4	1
B50CF	1/50lb	Bag in box	52	1.03	23.58	0.03	40	8

***Free from Pesticides and Heavy Metals**

This aseptic product complies in every respect to the provisions of 21 CFR parts 110 and 113.