

Yamco, LLC	
310 Kingold Blvd.	
Snow Hill, NC 28580	
Phone:	252-747-9267
Fax:	252 558-1118
Email:	sales@yamco.net



PRODUCT SPECIFICATION & NUTRITIONAL FACTS

ASEPTIC BEET PUREE

Ingredient Declaration: 100% Beet

Product Options and Description:

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

Physical Characteristic	
Brix	9.0-14.0°
Solids	10-16%
pH	4.8-6.0
Viscosity	30,000-70,000 centipoise
Viscosity Bostwick	1.0-5.0cm
Color	Ruby Red, shaded from pink to purple
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].	

Nutrition Facts	
Serving Size 100 g	
Amount Per Serving	
Calories	47.7
Total Fat	<0.10g
Saturated Fat	<0.10g
Trans Fat	<0.10g
Cholesterol	<1.0mg
Sodium	9mg
Potassium	347mg
Total Carbohydrate	10.3g
Dietary Fiber	1.94g
Sugars	7.05g
Protein	1.62g
Calcium • 10.7mg	Iron • 0.82mg

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

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
T23Bt	1/2,300 lb	Bag in tote	2,450	45.11	1,111.31	1.28	1	1
D450Bt	1/450lb	Bag In Drum	460	11.2	208.65	0.32	4	1
B50Bt	1/50lb	Bag in box	52	1.03	23.58	0.03	40	8

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