

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

## PRODUCT SPECIFICATION & NUTRITIONAL FACTS

## **ASEPTIC ORGANIC SWEET POTATO PUREE**

## **Ingredient Declaration: Organic Sweet Potato**

A non-binding puree with excellent organoleptic profile [reminiscent of baked sweet potato]. 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 OR

| Physical Characteristic |               |  |  |  |
|-------------------------|---------------|--|--|--|
| Brix                    | 12.0°-17.0°   |  |  |  |
| Solids                  | 14.0-20.0%    |  |  |  |
| Bostwick                | 1.0 - 4.0 cm  |  |  |  |
| Viscosity               | 25,000-75,000 |  |  |  |
| рН                      | 4.7-6.0       |  |  |  |
| Color                   | Orange        |  |  |  |

| Microbiological Data        |                |  |  |  |  |  |
|-----------------------------|----------------|--|--|--|--|--|
| Coliforms                   | <10 CFU/g      |  |  |  |  |  |
| Yeast and Mold              | <10y/10m CFU/g |  |  |  |  |  |
| Standard Plate Count        | <10 CFU/g      |  |  |  |  |  |
| Escherichia Coli            | <10 CFU/g      |  |  |  |  |  |
| Annual Microbiological Data |                |  |  |  |  |  |
| Salmonella                  | Absent         |  |  |  |  |  |
| Listeria                    | Absent         |  |  |  |  |  |

| Shelf Life and Storage                     |  |  |
|--|--|--|
| Three year at room temperature [unopened]. |  |  |
| Refrigerate unused portion, use within 3-5 |  |  |
| days after opening                         |  |  |
| Intended Use                               |  |  |
| Shelf Stable RTE                           |  |  |

| Nutrition Facts          |          |  |  |  |
|--------------------------|----------|--|--|--|
| Serving Size 100 g       |          |  |  |  |
|                          |          |  |  |  |
| Amount Per Serving       |          |  |  |  |
| Calories                 | 58.6     |  |  |  |
| Total Fat                | 0.17g    |  |  |  |
| Saturated Fat            | <0.10g   |  |  |  |
| Trans Fat                | <0.10g   |  |  |  |
| Cholesterol              | <0.8mg   |  |  |  |
| Sodium                   | 6.3mg    |  |  |  |
| Total Carbohydrate       | 13.2g    |  |  |  |
| Dietary Fiber            | 2.10g    |  |  |  |
| Total Sugars             | 6.70g    |  |  |  |
| includes 0g Added Sugars |          |  |  |  |
| Protein                  | 1.06g    |  |  |  |
|                          |          |  |  |  |
| Vitamin D                | <0.55mcg |  |  |  |
| Calcium                  | 20.1mg   |  |  |  |
| Iron                     | <0.47mg  |  |  |  |
| Potassium                | 271mg    |  |  |  |

| Packaging |            |             |               |                    |          |              |        |      |  |  |
|-----------|------------|-------------|---------------|--------------------|----------|--------------|--------|------|--|--|
|           | Packaging  |             |               | Case Cube          |          | Case<br>Cube | Count/ |      |  |  |
| Item #    | Net (lb)   | Pack Type   | Gross Wt (lb) | (ft <sup>3</sup> ) | (kg)     | $(m^3)$      | Pallet | Tier |  |  |
| T23OR     | 1/2,300 lb | Bag in Tote | 2,450         | 45.11              | 1,111.31 | 1.28         | 1      | 1    |  |  |
| D450OR    | 1/450lb    | Bag In Drum | 460           | 11.2               | 208.65   | 0.32         | 4      | 1    |  |  |
| B40OR     | 1/40lb     | Bag in Box  | 42            | 1.03               | 19.05    | 0.03         | 48     | 3    |  |  |

<sup>\*</sup>Free from Pesticides and Heavy Metals

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