

# TECHNICAL SPECIFICATION SHEET

## Gold Purée



Crush Dynamics™ Gold Purée is a sustainable flavor modulator that enhances overall flavor while reducing sugar/sweeteners, sodium, and starches while eliminating off-notes in many food applications. Due to the patented bio-mechanical fermentation process, the upcycled grape derivatives transform into a clean-tasting multi-functional ingredient.

### SENSORY CHARACTERISTICS

<u>Parameter</u>	<u>Specification</u>
Visual Appearance	Golden slurry
Flavour and Aroma	Sharp and acidic slight sweet fruitiness
Particle Size	Fine free flowing purée
Foreign Material	None

### ANALYTICAL CHARACTERISTICS

Total Polyphenols	Report Only
Moisture	≤ 90 %wt
pH	≤ 4.4
Ethanol	≤ 0.5 %wt
Total acidity	≤ 3 %wt

### MICROBIOLOGICAL CHARACTERISTICS

Total Aerobic Plate Count	≤ 10,000 CFU/g
Yeast and Molds	≤ 1000 CFU/g
Total Coliforms	< 10 CFU/ g
<i>Salmonella spp.</i>	Negative /25g
<i>Escherichia coli</i>	< 10 CFU/ g
<i>Staphylococcus aureus</i>	< 10 CFU/ g
<i>Listeria Monocytogenes</i>	Negative /25g

### HEAVY METALS

Arsenic	≤ 0.10 ppm
Cadmium	≤ 0.01 ppm
Lead	≤ 0.05 ppm
Mercury	< 0.010 ppm

### AGRICULTURAL MONITORING

Ochratoxin A	≤ 2 ppb
Aflatoxin	≤ 2 ppb
Pesticides	Conforms to cGAP standards

### Storage and Handling

Recommended handling and storage temperature is 4°C is (39.2°F) in original sealed packaging. Mix Purée well before use. Use Purée within 48 hours of opening. Do not freeze.

### Shelf Life

The shelf life of the bulk Gold Purée is 15 months from date of manufacture when unopened and stored according to prescribed storage conditions.

### Packaging

- 4L Pails
- 200L Drums – available upon request
- 1000L IBC Totes – available upon request

### Suggested Application Rate

- Sauces and Savory: 1-3%
- TVP Analogues: 2-5%
- Confectionary: 1-2%

### Certifications

- CFIA-SFCR
- GFSI-certified facilities
- Halal

### Quality Guarantees

- Free from allergens
- Non-GMO and Vegan
- Not treated with ETO or gamma irradiation
- Labelling: Grape Purée (United States)

### Features and Benefits

- Sugar/Sweetener and sodium enhancer
- Umami enhancer and bitter elimination
- Improves texture, reducing starch and gum use
- Natural Shelf-life extension

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