

TECHNICAL SPECIFICATION SHEET

Ruby Purée



Crush Dynamics™ Ruby 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	Deep red to dark purple purée or 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 Ruby 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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