



YAMCO
VEGETABLE & FRUIT PUREES

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PRODUCT SPECIFICATION & NUTRITIONAL FACTS
ASEPTIC ORGANIC CARROT PUREE

Ingredient Declaration: 100% Carrot

A non-binding puree with excellent organoleptic profile. Smooth creamy texture. Functions as non-binding flavor and nutritional enhancer. Applications include beverages, bakery, infant feeding Refer to Item #'s ending in **OC**

Physical Characteristic	
Brix	8.0°-12.0°
Solids	8.0-12.0%
Viscosity	5,000-35,000
pH	4.8 - 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	44.6
Total Fat	0.39g
Saturated Fat	<0.10g
Trans Fat	<0.10g
Cholesterol	<1mg
Sodium	19.2mg
Total Carbohydrate	8.9g
Dietary Fiber	2.41g
Total Sugars	5.49g
includes 0g Added Sugars	
Protein	1.38g
Vitamin D	<0.55mcg
Calcium	31.8mg
Iron	0.26mg
Potassium	60mg

Packaging								
Item #	Packaging Net (lb)	Pack Type	Gross Wt (lb)	Case Cube (ft ³)	Gross Wt (kg)	Case Cube (m ³)	Count/Pallet	Tier
T23OC	1/2,300 lb	Bag in Tote	2,450	45.11	1,111.31	1.28	1	1
D450OC	1/450lb	Bag in Drum	460	11.2	208.65	0.32	4	1
B40OC	1/40lb	Bag in Box	42	1.03	19.05	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.

Revised 01/15/2020