

Item: **Applesauce, with raspberry puree, sweetened, regular style (Type VI)**

Document: **PCR-F-002D**

Approximate Caloric Value Per Serving: **120** Component Classification: **Secondary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Applesauce shall contain raspberry puree and shall be a reddish to reddish-purple color.

Odor: A moderate to strong sweetened raspberry.

Flavor: A moderate to strong sweetened, slightly tart raspberry flavor; free from astringent flavor.

Texture: A smooth, fine pulp.

Possible Deteriorative Changes

Appearance: Extreme darkening, not reddish to reddish purple color. More than slight syneresis to extreme runniness.

Odor: Diminished sweetened raspberry odor. Fermented, sour, musty.

Flavor: Low or lacking sweetened, tart raspberry flavor. Musty, old, overly tart or sour, bitter, caramelized, fermented.

Texture: Moderate to extreme weeping of fluids from pulp (See Unique Examination Procedures).

Unique Examination/Test Procedures

To examine for excessive weeping, pour product onto a flat unrestricted surface (e.g., bottom of paper plate or cookie sheet) and observe for approximately one minute before making your determination.

Special Notes

Product is normally produced from canned applesauce by heating and filling at pasteurization temperatures. This alters the overall quality of the product compared to applesauce that has only been canned one time. The variety of apples used will also noticeably affect quality factors such as color, odor, taste and texture. Serviceability judgments must be made with these factors in mind. Applesauce color is expected to darken only slightly throughout within a few months after DoP. This color change is unavoidable. Once the product color has changed as described, it is not expected to worsen appreciably unless storage conditions are unfavorable. Color should not be the deciding factor unless it is so aesthetically objectionable that the product is unlikely to be consumed.