

**HERMAN MANGOVILLE - SHELF STABLE**Formulated Acid Food  
Shelf StableAMERICAN JUICE COMPANY  
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<p><b>Critical Factors</b> (Must keep records) Maximum pH <math>\leq</math> 3.70 Fill Temperature <math>\geq</math> 180°F Minimum hold time <math>\geq</math> 5 min Visual container vacuum</p>
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**Sample Product Values**  
pH = 3.36

INGREDIENTS	WEIGHT (oz)	BY WEIGHT %
Pineapple, fresh	11.25	27.68%
Mango, fresh	10.60	26.08%
Pineapple Juice, canned	7.00	17.22%
Almond Syrup	6.00	14.76%
Lime Juice, fresh	2.90	7.13%
Sugar	2.90	7.13%
<b>TOTALS</b>	<b>40.65</b>	<b>100.00%</b>

**PROCEDURE:**

- 1) Clean and prepare fresh pineapple, mango and lime.
- 2) Combine ingredients and blend in blender or similar.
- 3) Heat to  $\geq$  180°F
- 4) Check pH to be sure it is 3.7 or lower. Adjust as needed with pineapple and/or lemon juice.
- 5) Fill into clean containers at 180°F or higher, immediately seal, invert or tilt, and hold hot for 5 minutes before forced cooling begins, or allow to air cool (passive cooling).
- 6) Container size/ type: up to 128 oz/ glass with plastisol lined metal lid or food grade plastic capable of maintaining hermetic seal.
- 7) Label: "**Refrigerate after Opening**".
- 8) Check pH after equilibration or before shipping to be sure it is 3.7 or lower.

**NOTE:** Always use the same brand or quality of pineapple, mango, pineapple juice and lime to ensure the proper pH of finished product.

**NOTE:** Keep records in ink of critical factors.

**NOTE:** Any changes to this formulation or procedure should be approved in writing by a processing authority.

**NOTE:** Be sure to follow the sanitation recommendations in 21 CFR, Part 110 - (Good Manufacturing Practices)

**NOTE:** Symbols:  $\leq$  indicates equal to or less than;  $\geq$  indicates equal to or greater than.