



# CRANBERRY JUICE CONCENTRATE

50 BRIX

Technical Data Sheet

## Product Summary

- Processed from ripe cranberries
- Contains no artificial ingredients or fillers
- This product complies with the Federal Juice HACCP Regulation 21 CFR Part 120
- This product contains lead and possibly other chemicals regulated by the California Proposition 65
- This product complies with the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C. §136 et seq.)

## Analytical & Sensory

Brix:	50 +/- 0.5 or as specified
pH:	1.9 – 2.8; varies with crop year
Acidity:	9.0 – 19.0% varies with crop year at 50 Brix, wt/wt as citric
Insoluble Solids:	Less than 1% under proper storage conditions
Dilution Ratio:	6.98 parts water to 1 part concentrate (by volume) gives 7.5 Brix single strength juice meeting NLEA requirements for fruit solids
Appearance:	Typical for cranberry juice concentrate; red in color with good clarity
Flavor/Aroma:	Typical of cranberries; free from fermented, metallic or other objectionable flavors or odors

## Microbiological

Total Plate Count:	<500/g
Yeast & Mold:	<100/g
Coliform:	Negative/ <10/g

## Packaging & Storing

- Steel open head drums with two 4 mil poly liners, 50 gallon fill
- Plastic pails, 5 gallon fill
- Store at less than 0°F, shelf life at least 3 years from date of manufacture, in unopened containers
- Ship via refrigerated vans frozen

## Each pail/drum is labeled with:

- Lot number
- Product ID
- Julian date of production
- Crop year
- Brix
- Essence designator
- Fill (gallons/net weight)
- Customer designator



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