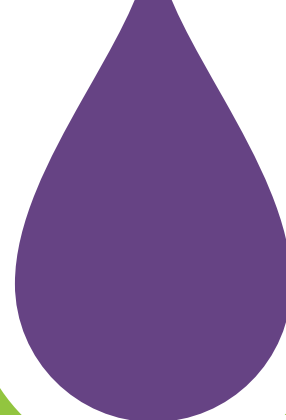


BLACK CURRANT JUICE CONCENTRATE

65 BRIX

Technical Data Sheet



Product Summary

- Processed from freshly harvested and frozen black currants
- 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:	65° +/-0.5 or as specified
pH:	2.2 – 3.0; varies with crop year
Acidity:	13.0 – 18.0% w/w as citric; varies with crop year
Insoluble Solids:	Less than 1% under proper storage conditions
Dilution Ratio:	6.4 parts water to 1 part concentrate (by volume) gives 11 Brix single strength juice meeting NLEA requirements for fruit solids
Appearance:	Typical for black currant concentrate; deep red color (dark red)
Flavor/Aroma:	Typical of black currants; free from fermented, metallic or other objectionable flavors or odors

Microbiological

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

Packaging & Storing

- Steel open head drums with two 4 mil poly liners, 52 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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