



POMEGRANATE JUICE CONCENTRATE

32.5 BRUX

Technical Data Sheet

Product Summary

- Processed from ripe pomegranates
- 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

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|-------------------|--|
| Brix: | 32.5° +/- 0.5 |
| pH: | 3.0 – 4.8; varies with crop year |
| Acidity: | 1.0 – 3.2% by weight as citric at 32.5° Brix |
| Insoluble Solids: | Less than 1% under proper storage conditions |
| Dilution Ratio: | 1.18 parts water to 1 part concentrate (by volume) gives 10.0 Brix single strength juice meeting NLEA requirements for fruit solids. |
| Appearance: | Typical of pomegranate concentrate; bright dark red with good clarity |
| Flavor/Aroma: | Typical of pomegranates; free from fermented, metallic or other objectionable flavors or odors |

Microbiological

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|--------------------|--------------|
| Total Plate Count: | <20 cfu/gram |
| Yeast & Mold: | < 1 cfu/gram |

Packaging & Storing

- Bag-in-Box, 5 gallon fill
- Shelf life: 36 months stored at 36 to 46 °F (2-8 °C) in unopened container
- Shelf life: 12 months stored at < 75 °F (< 24 °C) in unopened container
- Ship at < 75 °F (< 24 °C)

Each Bag-in-Box is labeled with a Lot# sticker which includes:

- Product ID
- Product Name
- Date of Pack
- Fill (gallons/net weight)



804 Bennett Avenue
Prosser, WA 99350