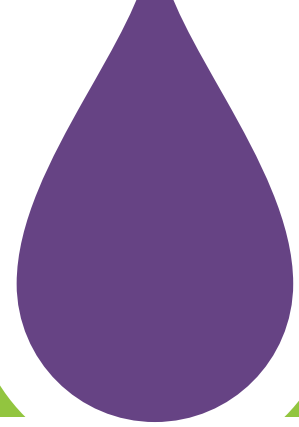


# APPLE JUICE CONCENTRATE

70 BRIX

Technical Data Sheet



## Product Summary

- Processed from ripe apples
- 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:	70° +/- 0.5 or as specified
pH:	3.2 – 4.4; varies with crop year
Acidity:	1.0 – 3.0% by weight as malic at 70 Brix
Insoluble Solids:	Less than 1% under proper storage conditions
Color:	30 – 80% transmittance at 440 nm and 11.5 Brix
Clarity:	90% transmittance min. at 625 nm and 11.5 Brix
Dilution Ratio:	6.9 parts water to 1 part concentrate (by volume) gives 11.5 Brix reconstituted single strength juice meeting NLEA requirements for fruit solids
Appearance:	Typical for apple juice concentrate: good clarity
Flavor/Aroma:	Typical of apples; 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



Est. 1956

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