Product Summary
- Processed from freshly harvested and frozen blackberries
- 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:** 65º +/-0.5
- **pH:** 3.0 – 4.0; varies with crop year
- **Acidity:** 2.0 – 10.5% as citric; varies with crop year
- **Insoluble Solids:** Less than 1% under proper storage conditions
- **Dilution Ratio:** 7.2 parts water to 1 part concentrate (by volume) gives 10.0 Brix reconstituted single strength juice meeting NLEA requirements for fruit solids
- **Appearance:** Typical for blackberry concentrate; dark purple color with good clarity
- **Flavor/Aroma:** Typical of blackberries; 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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