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 – 22.0% 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

Milne

804 Bennett Avenue
Prosser, WA 99350

tel: 509.786.2611 • fax: 509.786.4915 • milnefruit.com

Updated 9.25.17