



CRANBERRY PUREE CONCENTRATE

23 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:	23° +/- 0.5 or as specified
pH:	2.0 – 3.0; varies with crop year
Acidity:	5.0 – 7.0% w/w as citric; varies with crop year
Appearance:	Typical for cranberry puree; bright red color
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, 456 lb fill
- Plastic pails, 45.6 lb 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



804 Bennett Avenue
Prosser, WA 99350