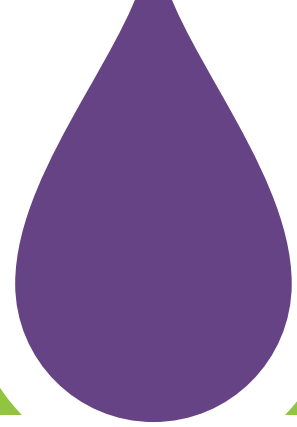


WATERMELON JUICE CONCENTRATE – CLARIFIED

65 BRIX

Technical Data Sheet



Product Summary

- Processed from freshly harvested watermelons
- 100% natural; citric acid added to control pH
- 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:	65° +/- .5% or as specified
pH:	3.8 – 4.5; controlled with citric acid
Acidity:	1.0 – 3.3% by weight as citric at 65 Brix
Color:	>35% Transmittance at 440 nm, 7.8 Brix
Clarity:	>80% Transmittance at 625 nm, 7.8 Brix
Dilution Ratio:	9.7 parts water to 1 part concentrate (by volume) gives 7.8 Brix reconstituted single strength juice meeting NLEA requirements for fruit solids
Appearance:	Yellow to amber color typical for watermelon
Flavor/Aroma:	Typical of watermelon; free from fermented, metallic objectionable flavors or odors

Microbiological

Total Plate Count:	<500/g
Yeast & Mold:	<100/g
Coliform:	<10/g

PATENT INFORMATION

U.S. Patent No. 8,752,480
U.S. Patent No. 7,807,209
U.S. Patent No. 8,084,075
U.S. Patent No. 10,098,363

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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