**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:** 65º +/- 0.5% 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

**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

**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

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