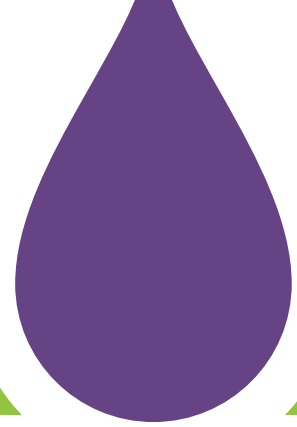


# ULTRA CLEAR WATERMELON JUICE CONCENTRATE

## 65 BRIX

Technical Data Sheet



### Product Summary

- Processed from freshly harvested watermelons
- 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° +/- 0.5 or as specified
pH:	< 4.5; varies with crop year
Acidity:	0.8 – 3.0% by weight as citric at 65°; varies with crop year
Dilution Ratio:	9.7 parts water to 1 part concentrate (by volume) gives 7.8 Brix reconstituted single strength juice meeting N.L.E.A. requirements for fruit solids
Appearance:	Light yellow color
Flavor/Aroma:	Free from fermented, metallic objectionable flavors or odors

### Microbiological

Total Plate Count:	<1,000/g
Yeast & Mold:	<500/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 is at least 3 years from date of manufacture, in unopened containers. Product may darken over time.
- Ship via refrigerated vans frozen

**Each pail/drum is labeled with a Lot# sticker which includes:**

- Product ID
- Product Description
- Product Name
- Lot number
- Fill (gallons/net weight)



Est. 1956

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