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: 65º +/- 0.5 or as specified
- pH: < 4.5; varies with crop year
- Acidity: 0.8 – 3.0% by weight as citric at 65º; 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

Packaging & Storing
- Steel open head drums with two 4 mil poly liners, 52 gallon fill
- Plastic pails, 5 gallon fill
- Store at less than 0ºF, 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)

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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