

	Title 65° Strawberry Juice Concentrate		Document Number M-QA-TDS-059
		FROZEN	
	Review Date: 6/27/2024 Approved By: Edward Thomas	Revision No: 002 Revision Date: 6/27/2024	Page 1 of 2

Product Summary

- Processed from freshly harvested and frozen strawberries
- 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:	65° +/- 0.5 or as specified
pH:	2.7-4.0; varies with crop year
Acidity:	3.3-8.0% by weight as citric; varies with crop year
Insoluble Solids:	Less than 1% under proper storage conditions
Dilution Ratio:	6.5 parts water to 1 part concentrate (by volume) gives 8.0 Brix reconstituted single strength juice meeting the N.L.E.A. requirements for fruit solids
Appearance:	Typical for strawberry juice concentrate; bright red color with good clarity
Flavor/Aroma:	Typical of strawberries, free from fermented, metallic, or other objectionable flavors or odors.

Microbiological

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

Packaging & Storing

- Steel open head drums with fitment bag and poly liner, 52 gallon fill (571 pounds net weight)
- Plastic pails, 5 gallon fill (55 pounds net weight)
- Store at less than 0°F, shelf life at least 3 years from date of manufacture, in unopened containers
- Ship via refrigerated vans frozen

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Each drum/pail is labeled with:

- Lot number
- Product ID
- Brix
- Essence designator
- Fill (gallons/net weight)