

Title

65° Red Raspberry Juice Concentrate

Document Number

M-QA-TDS-010

Review Date: 2/5/2024

Approved By: **Edward Thomas**

Revision No: 001 Revision Date: 1/13/2021 FROZEN

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Product Summary

- Processed from freshly harvested and frozen red raspberries
- 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 related 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

65° +/- 0.5 or as specified Brix: pH: 2.7-3.7; varies with crop year

Acidity: 6.5-14.5% by weight as critic; varies with crop year Insoluble Solids: Less than 1% under proper storage conditions

Dilution Ratio: 7.98 parts water to 1 part concentrate (by volume) gives 9.2 Brix

reconstituted single strength juice meeting the N.L.E.A.

requirements for fruit solids

Appearance: Typical for red raspberry juice concentrate; bright red color with

good clarity

Flavor/Aroma: Typical of red raspberries, free from fermented, metallic, or other

objectionable flavors or odors.

Microbiological

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

Packaging & Storing

- Steel open head drums with fitment bag and poly liner, 52 gallon fill (571 pound 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)