 Technical Data Sheet	Title		Document Number
	NFC Cloudy Watermelon Juice		M-QA-TDS-335
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		ASEPTIC	

Product Summary

- Processed from ripe watermelon
- Lemon juice 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:	6.0° minimum; varies with crop year
pH:	3.6-4.5; varies with crop year
Acidity:	0.15-1.0% by weight as citric; varies with crop year
Appearance:	Typical for watermelon juice; red/orange color
Flavor/Aroma:	Typical of watermelons; free from fermented, metallic, or other objectionable flavors or odors.

Microbiological

Total Plate Count:	<20/g
Yeast & Mold:	<10/g

Packaging & Storing

- Fiber tote with open top liner and aseptic bag with foam dunnage, 275 gallon fill
- 36 month shelf life shipped & stored 36-80°F / 2-26°C
- Product may darken over time
- **DO NOT FREEZE**
- *Milne recommends shipping and storing aseptic packed product under refrigerated conditions (36-46°F / 2-8°C)*

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Each drum/pail is labeled with:

- Lot number
- Product ID
- Product Name
- Brix
- 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