 Technical Data Sheet	Title 50° Cranberry Juice Concentrate		Document Number M-QA-TDS-028
	FROZEN		Page 1 of 2
Review Date: 8/19/2025 Approved By: Edward Thomas	Revision No: 003 Revision Date: 8/19/2025		

Product Summary

- Processed from ripe cranberries
- 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:	50° +/- 0.5 or as specified
pH:	1.9-2.8; varies with crop year
Acidity:	9.0-22.0% minimum by weight as citric at 50°
Insoluble Solids:	Less than 1% under proper storage conditions
Dilution Ratio:	6.98 parts water to 1 part concentrate (by volume) gives 7.5 Brix reconstituted single strength juice meeting the N.L.E.A. requirements for fruit solids
Appearance:	Typical for cranberry juice concentrate; red in color with good clarity
Flavor/Aroma:	Typical of cranberries, 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 a fitment bag and poly liner, 50 gallon fill (513 pounds net weight)
- Plastic pails, 5 gallon fill (51.3 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
- Date of production
- Fill (gallons/net weight)