

APPLE JUICE CONCENTRATE

Product Specification

Apple Juice Concentrate is produced from quality apples to retain the characteristic color and flavor of the whole fruit. This product is processed, packaged and shipped in accordance with Current Good Manufacturing Practices and in compliance with the United States Food, Drug and Cosmetic Act of 1938 as amended.

ANALYTICAL	METHOD	RANGE
*Brix	AOAC 932.13	70.0° ± 1.0°
Weight Per Gallon		11.234 lbs (5.10 kgs)
Titrateable Acidity	AOAC 942.15	1.0 – 3.5
pH @ 11.5	pH meter	3.2 – 4.2
Color @440nm	Spectrophotometer	40.0% minimum
Clarity	Spectrophotometer	90.0% minimum
Turbidity	Turbidimeter	<20
Patulin	AOAC Method 995.10	50 ppb maximum
Flavor	Use of Reference Standard	Typical, no off taste
Aerobic Plate Count	AOAC Method 990.12	<1,000 cfu/gram
Yeast	AOAC Method 997.02	<500 cfu/gram
Mold	AOAC Method 997.02	<50 cfu/gram

Ingredients: Apples

Kosher Certificate: Orthodox Union 

Packaging:

5 gallon fill pails with tamper evident lid, 52 gallon fill open top metal drums with two 4 mil poly liners with tamper evident cable seals, 275 gallon fill fiber totes with 12 ml poly liner and bulk tankers with tamper evident cable seals.

Labeling / Coding:

Each container is marked with the product description, storage instructions, lot number, net weight and gross weight. Other customer specific information may be added upon request.

Shelf Life:

36 months from date of manufacture if stored and handled properly.

Storage:

It is recommended that this product be stored at <40° F in order to preserve the color and favor. Bulk tankers shipped at <50° F.

Dilution Ratio: One part 70 Brix concentrate with 6.85 parts water for 11.5 Brix juice