

NFC APPLE JUICE (CLARIFIED, PASTEURIZED)

Product Specification

Not From Concentrate (NFC) Apple Juice, Clarified, Pasteurized is produced from quality apples to retain the characteristic of fresh apple juice. 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	11.5 – 14.5
Titrateable Acidity	AOAC 942.15	0.22 – 0.46
pH	pH meter	3.4 – 4.2
Color and Appearance	Spectrophotometer	40% Minimum
Clarity	Spectrophotometer	90% Minimum
Turbidity	Turbidimeter	<10
Flavor	Use of Reference Standard	Typical Apple Juice
Patulin	AOAC Method 995.10	<50 ppb
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:

Insulated Bulk Tanker. All trailers are to be appropriately sealed with tamper evident seals.

Shelf Life:

8 days (including transit time). Shelf life varies depending on micro counts and storage temperature. Daily monitoring of the storage tank to include temperature, microbiological counts and flavor profile are key factors.

Storage:

In order to preserve the flavor and color, juice will be chilled immediately after processing to a temperature of <35° F. Shipping temperature target is <32° F (can be higher if specified by customer).