



**Juice Company, LLC.**

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## **APRICOT JUICE CONCENTRATE, 65° BRIX**

Technical Data Sheet

### **Product Summary**

Processed from freshly harvested Apricots

100% natural and contains no artificial ingredients or fillers

### **Analytical &**

#### **Sensory**

Brix: 65° +/- 0.5 or as specified

pH: 3.0 to 4.0; varies with crop year

Acidity: 5.0 to 13.0 w/w as malic

Color: 40-85%T @440nm, @11.7°Brix

Clarity >95%T @625nm, @11.7°Brix

Turbidity <5NTU @11.7°Brix

Insoluble Solids: Less than 1% under proper storage conditions

Dilution Ratio: 6.0 parts water to 1 part concentrate (by volume) gives 11.7° Brix single strength juice meeting N.L.E.A. requirements for fruit solids

Appearance: Natural for Apricots; good clarity

Flavor/Aroma: Typical of Apricots, free from fermented, metallic, or other objectionable flavors or odors

### **Microbiological**

Total Plate Count: <500/g

Yeast and Mold: <100/g

Coliform: < 10/g

Alicyclobacillus <1/10g

### **Packaging & Storing**

Steel open head drums with Scholle liners, 52 gallon fill

Plastic pails, 5 gallon fill

- Store frozen, shelf life at least 2 years from date of manufacture, in unopened containers
- Ship via refrigerated vans frozen

Each pail/drum is labeled with a Lot # sticker which includes:

- > Product ID
- > Brix
- > Julian date of production
- > Fill (gallons/net weight)