



Juice Company, LLC.

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NECTARINE JUICE CONCENTRATE, 70° BRX

Technical Data Sheet

Product Summary

Processed from freshly harvested Nectarines

100% natural and contains no artificial ingredients or fillers

Analytical & Sensory

Brix: 70° +/- 0.5 or as specified

pH: 3.0 to 4.0; varies with crop year

Acidity: 2.0 to 2.8 w/w as malic

Color: 40-75%T @440nm, @11.8°Brix

Clarity >95%T @625nm, @11.8°Brix

Turbidity <5NTU @11.8°Brix

Insoluble Solids: Less than 1% under proper storage conditions

Dilution Ratio: 6.64 parts water to 1 part concentrate (by volume) gives 11.8° Brix single strength juice meeting N.L.E.A. requirements for fruit solids

Appearance: Natural for Nectarines; good clarity

Flavor/Aroma: Typical of Nectarines, 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)