



Juice Company, LLC.

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POMEGRANATE JUICE CONCENTRATE, 65° BRIX

Technical Data Sheet

Product Summary

Processed from freshly harvested Pomegranates
100% natural and contains no artificial ingredients or fillers

Analytical & Sensory

Brix: 65.0° +/- 1.0 or as specified

pH: 2.5 to 3.8; varies with crop year

Acidity: 3.0 to 6.5 w/w as citric

Turbidity <100 NTU @16°Brix

Insoluble Solids: Less than 1% under proper storage conditions

Dilution Ratio: 4 parts water to 1 part concentrate (by volume) gives 16° Brix single strength juice meeting N.L.E.A. requirements for fruit solids

Appearance: Natural for Pomegranates; bright dark red color, good clarity

Flavor/Aroma: Typical of Pomegranates, acidic tang with sweetness, free from fermented, metallic, or other objectionable flavors or odors

Bioanalytical (subject to revision as new crop data is processed)

Polyphenols: 3500-5500ppm

Anthocyanins: 100-400ppm

DPPH free radical scavenging: 70-95%

Microbiological

Total Plate Count: <500 CFU/g

Yeast and Mold: <100 CFU/g

Coliform: < 10 CFU/g

Alicyclobacillus <3.3 Spores/10ml

Packaging & Storing

Steel open head drums with Scholle liner, plus poly liner, 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 0°F

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

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