

Product Specification

Single Strength Cranberry Juice, Natural Brix**Product number: 12001**

1. Product description

Atoka's 100% natural Single Strength Cranberry Juice is prepared by pressing properly mature and cleaned cranberries of the genus *Vaccinium Macrocarpon*. The juice is then depectinized and filtered. No artificial ingredients added. ATOKA's Single Strength Cranberry Juice is NOT PASTEURIZED. Processing conforms to the American and Canadian Food, Drug and Cosmetic Act and the Code of Regulations, Title 21, part 110, current Good Manufacturing Practices and Part 120, Juice HACCP.

2. Ingredient

Cranberries

3. Chemical and physical Analysis

Brix	: Natural
Titrate acidity	: 1.4 – 3.2% (as citric acid w/w)
pH	: 2.2-2.8
Color *	: 0.170 minimum (Absorbance at 520nm)
Color ratio	: 1.9 minimum (520/430nm)
Turbidity	: <10 NTU. No visible suspended particles or sediment.
Flavor/ Aroma	: Typical of cranberry flavor; no off flavor or odors

* Analysis performed with juice diluted to 6.0 °Brix

4. Microbiological Analysis

TPC	: < 500 CFU/ml
Yeast & molds	: < 1000 CFU/ml
Coliforms	: < 10 CFU/ml

Samples should be thawed and mixed thoroughly before analyzing.

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5. Packaging

12001-C : Cleaned and inspected tanker, approximately 5000 US gallons.
The tanker is certified Kosher and sealed with Brammall seal.

12001-45 : Open head steel drum with two, four mil polyethylene liners.
Liners are closed with a tie wrap. Drum cover is seal with a
Brammall seal. Four drums of 45 US Gallon on a non-
returnable wooden pallet.

6. Labeling

The tanker is closed up with two numbered seals: one is used to seal the incoming valve were the filling hose in hooked and the other to seal the manhole on the top of the tanker. The lot number, the seal numbers, and the estimated volume are written on the shipping slip. The actual weight and volume of the cranberry juice concentrate is confirmed on the invoice.

7. Kosher Certificate

MK Parve

8. Shipping

Temperature during transit should be $4^{\circ}\text{C} \pm 2^{\circ}\text{C}$ ($39^{\circ}\text{F} \pm 4^{\circ}\text{F}$) or frozen at $-18^{\circ}\text{C} \pm 9^{\circ}\text{C}$ ($0^{\circ}\text{F} \pm 15^{\circ}\text{F}$).

9. Storage

$4^{\circ}\text{C} \pm 2^{\circ}\text{C}$ ($39^{\circ}\text{F} \pm 4^{\circ}\text{F}$) or frozen at $-18^{\circ}\text{C} \pm 5^{\circ}\text{C}$ ($0^{\circ}\text{F} \pm 9^{\circ}\text{F}$). Product is subject to fermentation after thawing.

10. Expected Shelf Life

5 days at $4^{\circ}\text{C} \pm 2^{\circ}\text{C}$ ($39^{\circ}\text{F} \pm 4^{\circ}\text{F}$).
18 months if kept frozen at $-18^{\circ}\text{C} \pm 5^{\circ}\text{C}$ ($0^{\circ}\text{F} \pm 9^{\circ}\text{F}$).