

Product Specification

Cranberry Juice Concentrate, 50 Brix**Product number: 12100**

1. Product description

Atoka Cranberries 100% Natural Cranberry Juice Concentrate is made from depectinized, filtered cranberry juice obtained from properly mature and cleaned cranberries of the genus *Vaccinium Macrocarpon*. Juice is then concentrated under low temperature and pressure, and the essence fraction is returned; no artificial ingredients added. 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	: 50.0 ± 0.5°
Titration acidity	: 11 % minimum (as citric acid w/w)
pH	: 2.0-2.5
Color	: 0.22 minimum (Absorbance at 520nm) at 7.5°Brix
Color ratio	: 1.9 minimum (520/430nm)
Turbidity	: <10 NTU at 2°Brix. No visible suspended particles or sediment.
Flavor/ Aroma	: Typical of cranberry flavor; no off flavor or odors

4. Microbiological Analysis

TPC	: < 500 CFU/ml
Yeast & molds	: < 100 CFU/ml
Coliforms	: < 10 CFU/ml

Samples should be thawed and mixed thoroughly before analyzing.

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5. Packaging

12100-C	Cleaned and inspected tanker, approximately 4300 US gallons. The tanker is certified Kosher and sealed with a Brammall seal.
12100-50	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 50 US Gallon on a non- returnable wooden pallet. Net content / weight: 50US Gallon/189 L (513 LB/232.69 KG).
12100-5	Food grade plastic pail. 24 pails on a non-returnable wooden pallet. Net content / weight: 5USGallon /19 L (51 LB /23.13 KG).

6. Labeling

12100-C	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.
12100-50 and -5	Each drum or pail and lid identified with the following: product name, item code, °Brix, quantity (gallons and net wt.), Kosher lot number, Atoka Cranberries name and address.

7. Kosher Certificate

MK Parve

8. Shipping

12100-C	: Temperature during transit should be 4°C ± 2°C (39°F ± 4°F).
12100-50 and -5	: Frozen at -18°C ± 9°C (0°F ± 15°F).

9. Storage

4°C ± 2°C (39°F ± 4°F) or frozen at -18°C ± 5°C (0°F ± 9°F).

10. Expected Shelf Life

1 month at 4°C ± 2°C (39°F ± 4°F).
24 months if kept frozen at -18°C ± 5°C (0°F ± 9°F).
