

## **Product Specifications**

Organic Dark Tart Cherry Juice Concentrate, 68° Brix (Prunus cerasus)



**Product Code: 96338000** 

Product Description: Pure organic dark tart cherry (Prunus cerasus) juice concentrate; concentrated to 68° Brix.

**Product Properties** 

Color		Deep bright red
Appearance		Liquid; good clarity
Taste		Characteristic of tart cherry
Odor		Characteristic of tart cherry
Identity		HPTLC fingerprint typical of tart cherry
Plant part use	d	Berries (Fruit)

Analytical Values Spec.

Brix	67.5 - 68.5	Brixº
pH	3.2 - 4.2	
Titratable acidity (expressed as citric acid)	3.0 - 6.0	%

Heavy Metals and Pesticides Spec.

Lead	< 2.0	ppm
Arsenic	< 2.0	ppm
Cadmium	< 2.0	ppm
Mercury	< 2.0	ppm
Pesticides	Complies with EPA to	olerances as outlined in 40 CFR part 180.

Microbiological Values Spec.

Total plate count	< 1,000	CFU/g
Yeast and mold	< 1,000	CFU/g
Coliforms	< 10	CFU/g

**Country of Origin:** United States (finished product and raw material)

Packaging: Double polyethylene lined 55-gallon metal drum. 52-gallon (262.63 kg) net weight.

Storage: 0°F / -18°C or below

Best Used By: 36 months after production date under proper storage conditions

Quality Assurance

The information contained herein is, to the best of our knowledge, correct. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product.

I acknowledge and agree to the above specifications. Any parameters outside of these would not fall within the scope of the product specifications. Please return this specification sheet signed for approval otherwise we consider it accepted.				
Name (print):				
Signature:	-			
Title:	_			
Date:	_			

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**Customer Approval**