



Specification Number: 110-12-7R

## PRUNE JUICE CONCENTRATE SPECIFICATIONS 70° BRIX

### Product Description

Prune juice concentrate is prepared from clean, mature French prunes (*prunus domestica*). The juice is a water extract concentrated under vacuum conditions. Prunes used, must meet quality requirements of the Dried Fruit Association of California's inspection service. Our prune juice concentrate production is in accordance with good manufacturing practices, and conforms to all applicable US Food and Drug Administration regulations and ISO 9000.

No preservatives, additives, or genetically modified organisms are used in the manufacture of the concentrate. It contains 100% natural fruit soluble solids.

### Packing

This product is packed in double-lined polyethylene bags, and open-top sanitary 55-gallon drums. Each drum is identified with the product name, tare and net weight, and the name of the Packer. The product is also available in truck tankers, totes, or special containers chosen by the Buyer.

## STANDARDS & CHARACTERISTICS

### Organoleptic

- Flavor: Clean, pleasant flavor; characteristic prune flavor
- Color: Dark brown
- Appearance: Free from any extraneous material or prune pit fragments

### Chemical & Physical

- Soluble Solids (Brix): 70° ± 1°
- Titratable Acidity (expressed as Malic Acid): 1.4 – 2.2%
- pH: 3.6 ± 0.4
- Insoluble Solids (in sample of prune juice concentrate diluted at 19° Brix): <0.2%
- Viscosity (measured with Brookfield LV spindle viscometer): 4,000 – 11,000 cp at 68°F (20°C)

### Microbiological

- Total Plate Count: <500 col/g
- Yeast and Mold: <500 col/g

## STORAGE

Because of the high soluble content, the product is self-preserving. Storage conditions should be 68°F (20°C). Prolonged exposure to temperatures of 85°-95°F and above, may create condensation at surface, allowing spores to mature at the surface. Refrigerate any drum that has been opened.

## SHELF LIFE

Under the above conditions and sealed drums: 24 months from pack date.