



the TIDES

COMMODITY TRADING GROUP

SPECIFICATIONS

Apple Puree Concentrate 32 Brix

Variety	Preserved
Ingredient Statement	Apple puree concentrate, ascorbic acid
Flavor	Full flavored and typical of fine quality apple puree concentrate. Free from scorched, fermented, caramelized or other undesirable flavor.
Aroma	Characteristic of apples, free from acetic, musty or otherwise foreign orders.
Appearance	Bright yellow to light beige
Brix (Direct @ 20 deg C)	32.00 +/- 1.00
Acidity	0.77 +/- 0.13 Malic
pH	3.5 – 4.0
Specific Gravity	1.13394 – 1.14609
Screen Size	0.027
Concentration at Single Strength	>11.80 Brix
Reconstitution	1 part Apple Puree Concentrate 32 Brix plus 1.95 parts water
Weight per Gallon	9.487 lbs. per gallon
Packaging	Polyethylene pails
Optimal Storage Conditions	Frozen at or below 0 degrees Fahrenheit.
Approx. Shelf Life (Days)	Frozen (0 degrees F): 540 Refrigerated (38 degrees F): 7 Ambient (70 degrees F): not recommended
Microbiological	Yeast <500 Mold <100 Total Plate Count <1000
Allergens	None