



## SPECIFICATIONS

### Apricot Puree Concentrate 32 Brix

Flavor	Distinct apricot flavor. Free from traces of scorching, caramelization and oxidation.	
Origin	USA, Chile, Argentina	
Aroma	Characteristic of apricots, free from otherwise foreign odors.	
Brix (Direct @ 20 deg C)	32.00 +/- 1.00	
Brix (corrected)	31.10 – 33.70	
Acidity	2.00 +/- 1.40 as Malic	
pH	3.5 – 4.2	
Specific Gravity	1.13394 – 1.14708	
Screen Size	0.033	
Concentration at Single Strength	>11.70 Brix	
Reconstitution	1 part Apricot Puree Concentrate 32 Brix plus 1.97 parts water	
Weight per Gallon	9.491 lbs. per gallon	
Packaging	Aseptic Steel Drums	
Optimal Storage Conditions	Refrigerated at 33 – 40 degrees Fahrenheit	
Approx. Shelf Life (Days)	Frozen (0 degrees F):	730
	Refrigerated (38 degrees F):	730
	Ambient (70 degrees F):	730
	** Refrigerated – once aseptic seal is broken – must be stored frozen.	
Microbiological	Yeast	<100
	Mold	<100
	Total Plate Count	<1000
Allergens	None	