

## PRODUCT DATA SHEET

### APPLE JUICE CONCENTRATE, 70° BRIX

**PRODUCT DESCRIPTION:**

Apple juice concentrate shall be prepared from commercially grown apples. The unfermented juice from these apples shall be clarified (filtered), concentrated and the essence (aroma) held separately. The concentrate shall contain no additives, preservatives, flavors or colors of any kind. The product shall be prepared, processed, packaged and delivered in accordance with current good manufacturing practices and under strict sanitary conditions to assure good product definitions. The product is inspected throughout the process to assure the product is in compliance with the provisions of the Federal Food, Drug and Cosmetic Act.

**ANALYSIS:**

	TARGET	MINIMUM	MAXIMUM
Brix	70.0°	69.9°	71.0°
Haze %Transmittance @ 625nm, 11.7° Brix	95%	90%	100%
Turbidity NTU, 11.7° Brix	0	0	5
pH, 11.7° Brix	3.8	3.2	4.4
Pectin	0%	0%	2.0%
Starch	0	0	0
Sediment	0	0	0
Total Plate Count (CFU/ml)	0	0	500
Yeast/Mold	0	0	500
Acid as Malic g/100g @ 70.0° Brix	1.55	1.15	3.60
Acid as Malic g/100mL @ 11.7° Brix	0.27	0.20	0.62
Color %Transmittance @430nm, 11.7° Brix			
Standard	50%	45%	79%
Light Color	70.5%	65.0%	85%

**FLAVOR/ODOR:**

Typical of Apple Juice Concentrate

**LABELING:**

100% Apple Juice Concentrate

**PACKAGING OPTIONS:**

Containers of concentrate shall be filled from a homogenous batch. The container may be either:

1. New or reconditioned 52-gallon net fill food grade epoxy lined, open top, sanitized steel drum with two 4-mil poly bag liners.
2. 275 gallon bag-in-bin.
3. Approved, sanitized food grade tanker.

Each container shall be labeled with the name of the product, the manufacturer, the country of origin, date of manufacture, net weight, lot number and container number.

**SHELF LIFE AND STORAGE RECOMMENDATIONS:**

	<u>Ambient &lt;70°F</u>	<u>Refrigerated &lt;45°F</u>	<u>Frozen &lt;0°F</u>
Standard Apple Juice Concentrate:	Not recommended	18 Months	2 years
Light Color Apple Juice Concentrate:	Not recommended	Not recommended	18 months

**KOSHER CERTIFICATION:**

This ingredient meets the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

**RECONSTITUTION:**

1 part concentrate + 6.86 parts water to 11.7 Brix by volume

**NUTRITIONAL DATA:**

NUTRIENT OR ITEM	11.7° Brix	70.0° Brix
Moisture (g/100 g)	88.2	29.7
Fruit Solids (g/100 g)	11.7	70.0
Ash (g/100 g)	0.3	1.5
Protein (g/100 g)	<0.1	0.2
Fat (g/100 g)	<0.1	0.1
Trans Fat (g/100 g)	0.0	0.0
Carbohydrates (g/100 g)	11.3	68.5
Calories (per 100 g)	45	275
Sugars (g/100 g)	10.7	65.9
Sucrose (g/100 g)	1.4	8.3
Glucose (g/100 g)	3.0	17.7
Fructose (g/100 g)	6.3	37.9
Sorbitol (g/100 g)*	0.5	2.8
Dietary Fiber		0.3
Vitamin A as b-carotene (IU/100 g)	<50	<50
Vitamin C (mg/100 g)	1.1	0.8
Sodium (mg/100 g)	2.9	24.4
Potassium (mg/100 g)	115	658
Calcium (mg/100 g)	9.7	22.8
Iron (mg/100 g)	<0.2	0.7

These are average values and should be used only to approximate the nutritional composition of any food formulations. Nutritional data not found on this list are present in levels not required by NLEA standards.

For more documentation please contact [DocumentControl@treetop.com](mailto:DocumentControl@treetop.com)

*Standards of identity and label statements for consumer products are the sole responsibility of the customer. The product shall be prepared, processed, packaged, and delivered in accordance with current good manufacturing practices and under strict sanitary conditions.*

This information is true and accurate to the best of our knowledge. Since the conditions or use are beyond our control, all recommendations or suggestions are made without warranty, expressed or implied. Nothing contained herein shall be construed as a recommendation to use any product in conflict with the existing patents covering any materials or its use.

Tree Top, Inc. • 220 East Second Ave. • P.O. Box 248 • Selah, WA 98942 • 509-697-7251 • [www.treetoppingredients.com](http://www.treetoppingredients.com)

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## PRODUCT DATA SHEET

### PEAR JUICE CONCENTRATE

**PRODUCT DESCRIPTION:**

Pear juice concentrate shall be prepared entirely from whole sound pears and/or from peels and cores. The unfermented juice from these pears shall be clarified (filtered), concentrated and the essence (aroma) held separately. The concentrate shall contain no additives, preservatives, flavors or colors of any kind. The product shall be prepared, processed, packaged and delivered in accordance with current good manufacturing practices and under strict sanitary conditions to assure good product definitions. The product is inspected throughout the process to assure the product is in compliance with the provisions of the Federal Food, Drug and Cosmetic Act.

Pear juice concentrate, light color, is prepared in the same manner, but is charcoal-filtered yielding a lighter color product.

**ANALYSIS:**

	MINIMUM	MAXIMUM	METHOD
Brix	69.9°	71.0°	M-2.230
Haze %Transmittance @ 625nm, 12° Brix	90%	100%	M-2.210
Turbidity NTU, 12° Brix	0	5	M-2.280
pH, 12° Brix	3.2	4.4	M-2.220
Pectin	0%	2.0%	M-2.120
Starch	0	0	M-2.150
Sediment	0	0	M-2.250
Total Plate Count (CFU/ml)	0	500	M-6.000
Yeast/Mold	0	500	M-6.001
Acid as Malic g/100g @ 70.0° Brix	0.95	2.34	M-2.270
Acid as Malic g/100mL @ 12° Brix	0.17	0.42	M-2.270
Color %Transmittance @430nm, 12° Brix			
Standard	40%	79%	M-2.220
Light Color	80%	100%	

**FLAVOR:**

Typical, clean flavor with no off flavors

**PACKAGING:**

Containers of concentrate shall be filled from a homogenous batch. The container may be either:

1. New or reconditioned 52-gallon net fill food grade epoxy lined, open top, sanitized steel drum with two 4-mil poly bag liners.
2. 275 gallon bag-in-bin.
3. Approved, sanitized food grade tanker.

Each container shall be labeled with the name of the product, the manufacturer, the country of origin, date of manufacture, tare weight, net weight, lot number and container number.

#### SHELF LIFE AND STORAGE RECOMMENDATIONS:

	<u>Ambient &lt;70°F</u>	<u>Refrigerated &lt;45°F</u>	<u>Frozen &lt;0°F</u>
Standard Pear Juice Concentrate:	Not recommended	18 Months	2 years
Light Color Pear Juice Concentrate:	Not recommended	Not recommended	18 months

#### KOSHER CERTIFICATION:

This ingredient meets the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

#### NUTRITIONAL DATA:

NUTRIENT OR ITEM	12.0° Brix	70.0° Brix
Moisture (g/100 g)	88.0	30.0
Fruit Solids (g/100 g)	12.0	70.0
Ash (g/100 g)	0.3	2.0
Protein (g/100 g)	0.0	0.0
Fat (g/100 g)	0.0	0.0
Trans Fat (g/100 g)	0.0	0.0
Carbohydrates (g/100 g)	11.9	67.1
Calories (per 100 g)	47	274
Sugars (g/100 g)	8.9	52.1
Sucrose (g/100 g)	0.7	3.8
Glucose (g/100 g)	2.0	11.8
Fructose (g/100 g)	6.3	36.5
Sorbitol (g/100 g)*	2.2	13.0
Vitamin A as b-carotene (IU/100 g)	<50	<50
Vitamin C (mg/100 g)	1.1	6.4
Sodium (mg/100 g)	2.9	15.2
Potassium (mg/100 g)	130	718
Calcium (mg/100 g)	12	88
Iron (mg/100 g)	0.0	1.8

These are average values and should be used only to approximate the nutritional composition of any food formulations.

Nutritional data not found on this list are present in levels not required by NLEA standards.

\* Not included in the total sugars

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## PRODUCT DATA SHEET FRUIT JUICE CONCENTRATES

**DESCRIPTION:**

Tree Top, Inc. provides a variety of 100% Fruit Juice Concentrates. These concentrates are prepared from sound, wholesome fruits to retain the characteristic flavor, color and freshness of the whole fruit.

This product is process standardized to ensure continuity of quality. The product contains no added sugars, acid, colors, preservatives, or other foreign materials. The concentrate shall contain no additives, preservatives, flavors or colors of any kind. The product shall be prepared, processed, packaged and delivered in accordance with current good manufacturing practices and under strict sanitary conditions to assure good product definitions. The product is inspected throughout the process to assure the product is in compliance with the provisions of the Federal Food, Drug and Cosmetic Act.

**CONCENTRATE TYPE/ ATTRIBUTES\*:**

Fruit Type	Spec. Name	Brix Range:	Acidity Range (weight/weight):	pH (@ test brix):
Apple Standard	TTA01	69.9-71.0°	1.15 – 3.60 as malic	3.2-4.4
Apple Light Color	TTA03	69.9-71.0°	1.15 – 3.60 as malic	3.2-4.4
Blackberry	BLA01	65 ± 0.5°	2.38 – 3.82 as citric	3.5-4.2
Blueberry	BLU05	65 ± 0.5°	2.00 – 13.00 as citric	2.6-3.8
Concord Grape	GRA01	68 ± 0.5°	1.70 - 3.50 as tartaric	2.9-3.7
Dark Sweet Cherry	CHE01	68 ± 0.5°	1.20 – 3.20 as malic	3.3-4.3
RSP Cherry	CHE03	68 ± 0.5°	3.00-6.00 as malic	3.0-4.3
Peach	PEA01	70 ± 0.5°	2.00-5.00 as malic	3.5-4.2
Pear Standard	TTP01	69.9-71.0°	0.95 – 2.34 as malic	3.2-4.4
Pear Light Color	TTP03	69.9-71.0°	0.95 – 2.34 as malic	3.2-4.4
Plum	PLU02	68 ± 0.5°	4.00-9.00 as malic	3.0-3.8
Raspberry	RAS01	65 ± 0.5°	6.00-9.00 as citric	3.0-3.6
Strawberry	STB01	65 ± 0.5°	5.00-8.00 as citric	3.1-3.6

\*Individual detailed Product Data Sheets available upon request

**FLAVOR:**

Typical, clean flavor with no off flavors

**MICROBIOLOGICAL:**

Total Plate: 500 CFU/gram maximum

Yeast: 500 CFU/gram maximum

Mold: 20 CFU/gram maximum

**SHELF LIFE AND STORAGE RECOMMENDATIONS:**

	<u>Ambient &lt;70°F</u>	<u>Refrigerated &lt;45°F</u>	<u>Frozen &lt;0°F</u>
Apple and Pear Standard	Not recommended	18 months	2 Years
All Color Reduced Concentrates	Not recommended	Not recommended	18 months
Specialty Fruit Juice Concentrates:	Not recommended	Not recommended	18 months

**PACKAGING:**

Containers of concentrate shall be filled from a homogenous batch. The container may be either:

1. New or reconditioned 52-gallon net fill food grade epoxy lined, open top, sanitized steel drum with two 4-mil poly bag liners.
2. 275 gallon bag-in-bin.
3. Approved, sanitized food grade tanker.
4. 5 gallon poly pail

Each container shall be labeled with the name of the product, the manufacturer, the country of origin, date of manufacture, tare weight, net weight, lot number and container number.

**KOSHER CERTIFICATION:**

These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

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