

Product Specification Sheet Heritage-Style Apple Juice Concentrate, 70° Brix

PRODUCT DESCRIPTION:

Heritage-style 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. This ingredient shall be of food grade and shall be in all respects in compliance with the U.S. Food, Drug and Cosmetic Act of 1938 as amended and all applicable regulations thereunder.

Heritage-style apple juice concentrate is designed to be fermented into a cider base. Heritage-style apple juice concentrate is processed in a way to increase the concentration of the tannins already present in the apples. Traditional cider apples are very high in tannin content (generally 1000-2500 ppm tannin, reported as gallic acid equivalents, GAE). Heritage-style apple juice concentrate varieties will typically consist of dessert apples (predominantly Red Delicious, Gala, Fuji, and Honeycrisp). Heritage-style concentrates are typically around 730-1000 ppm GAE at single strength, in comparison to normal apple concentrates and apple juices in the 200-450 ppm range.

ANALYSIS:

	TARGET	MINIMUM	MAXIMUM
Brix	70.0°	70.0°	71.0°
Haze %Transmittance @ 625nm, 11.5° Brix	95%	90%	100%
Turbidity NTU, 11.5° Brix	0	0	5
pH, 11.5° 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	1.85	1.60	2.20
Acid as Malic g/100mL @ 11.5° Brix	0.32	0.27	0.38
Color %Transmittance @430nm, 11.5° Brix	50%	35%	65%

FLAVOR/ODOR:

Odor is typical of apple juice concentrate. Flavor is more astringent than normal 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. 5-gallon net fill pails (Item# 4001724001)
2. New or reconditioned 52-gallon net fill food grade epoxy lined, open top, sanitized steel drum with two 4-mil poly bag liners (Item# 4001724000).
3. 275 gallon bag-in-bin.
4. 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 <70°F</u>	<u>Refrigerated <45°F</u>	<u>Frozen <0°F</u>
Apple Juice Concentrate	Not recommended	18 Months	2 years

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 11.5 Brix by volume

NUTRITIONAL DATA:

NUTRIENT OR ITEM	11.5° Brix	70.0° Brix
Moisture (g/100 g)	88.2	29.7
Fruit Solids (g/100 g)	11.5	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

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.

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