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## Typical Product Specifications & Properties

# Cranberry Juice Concentrate 50 Brix

CAS Number: :

Specifications	Limits
Flavor	Free from scorched, fermented, caramelized or other undesirable flavor.
Brix (Corrected)	50.20 – 54.00
Shelf Life	Ambient (70 degrees F): Not recommended
Acidity	11.05 +/- 4.45 as Citric
pH	2.1 – 2.9
Turbidity	<10 NTU
Reconstitution	1 part Cranberry Juice Concentrate 50 Brix + 6.97 parts water
Shelf Life	Frozen (0 degrees F): 730
Shelf Life	Refrigerated (38 degrees F): 30
Microbiological	Total Plate Count < 1000
Allergens	None
Flavor	Full flavored and typical of fine quality cranberry juice concentrate.



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Disclaimer: this is a web generated product specification and property document. All information on this document is subject to reconfirmation at time of quote and order.



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Specifications	Limits
Specific gravity	1.23313- 1.25439
Microbiological	Yeast & Mold <100
Brix (Direct @ 20 deg C)	50.00 +/- 1.00
Concentration	>7.50 Brix at Single Strength



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