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Typical Product Specifications & Properties

Apple Puree Concentrate 32 Brix

CAS Number :

Specifications	Limits
Flavor	Free from scorched, fermented, caramelized or other undesirable flavor.
pH	3.5 - 4.0
Reconstitution	1 part Apple Pure Concentrate 32 Brix Plus 1.95 parts water
Appearance	Bright yellow to light beige
Specific gravity	1.13394 - 1.14609
Screen	0.027
Concentration	>11.80 Brix at Single Strength
Yeast	<500
Moisture	68%
Protein	0.32g
Fat	Trace
Phosphorus	25.0 mg



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Specifications	Limits
Sodium	2.9 mg
Calories	131
Iron	0.64 mg
Ash	0.96g
Fiber	0.32g
Calcium	17.0 mg
Potassium	281 mg
Vitamin C	2.9 mg
Thiamin	0.03 mg
Riboflavin	0.06 mg
Niacin	1.03 mg
Flavor	Full flavored and typical of fine quality apple puree concentrate.



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Specifications	Limits
Brix (Direct @ 20 deg C)	32.00 +/- 1.00
Acidity	0.77 +/- 0.13 Malic
Mold	<100
Total Plate Count	<1000
Aroma	Characteristic of apples, free from acetic, musty or otherwise foreign odors.



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