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Typical Product Specifications & Properties

Strawberry Puree Concentrate 28 Brix - Seedless

CAS Number: :

Specifications	Limits
Brix (Corrected)	27.40 – 29.80
Acidity	3.00 +/- 1.00 as Citric
Reconstitution	1 part Strawberry Puree Concentrate 28 Brix plus 2.80 parts water
Shelf Life	Frozen (0 degrees F): 730
Shelf Life	Refrigerated (38 degrees F): 7
Microbiological	Yeast & Mold <100
Microbiological	Total Plate Count <2000
Shelf Life	Ambient (70 degrees F): Not recommended
Brix (Direct @ 20 deg C)	28.00 +/- 1.00
Specific gravity	1.11681 – 1.12817
Concentration	> 8.00 Brix at Single Strength



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415 Huguenot Street, New Rochelle, New York 10801

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.