

Typical Product Specifications & Properties

Apple Puree Concentrate 32 Brix

CAS Number:

Specifications	Limits
Flavor	Full flavored and typical of fine quality apple puree concentrate.
Flavor	Free from scorched, fermented, caramelized or other undesirable flavor.
Aroma	Characteristic of apples, free from acetic, musty or otherwise foreign odors.
Appearance	Bright yellow to light beige
Brix (Direct @ 20 deg C)	32.00 +/- 1.00
Acidity	0.77 +/- 0.13 Malic
pH	3.5 - 4.0
Specific gravity	1.13394 - 1.14609
Screen	0.027
Concentration	>11.80 Brix at Single Strength
Reconstitution	1 part Apple Pure Concentrate 32 Brix Plus 1.95 parts water
Yeast	<500
Mold	<100
Total Plate Count	<1000