





Cranberry juice concentrate 50 brix

Product description

The cranberry juice concentrate is prepared from depectinized and filtered juice obtained from healthy, mature cranberries (Vaccinium macrocarpon). The juice is then concentrated under low temperature and pressure and the essence fraction is returned. The concentrate is prepared with Non-GMO ingredients. No preservative, flavour or colour is added. The process complies with the Food and Drugs Act (R.S.C., 1985, c. F-27) and with the Safe Food for Canadians Regulations (SOR/2018-108) of the government of Canada, with the Food Safety Modernization Act of the U.S. Food and Drug Administration.

Ingredients

Cranberry juice concentrate

Certifications

Kosher, Halal, , Non-GMO Project Verified

Physico-chemical analysis

	SPECIFICATIONS	METHODS
Flavour	Typical cranberry	Sensory evaluation
Colour	Red	Sensory evaluation
Appearance	Viscous liquid	Sensory evaluation
° Brix	49,5 - 50,5	AOAC 925.35
Acidity (Citric acid)	12,0 - 20,0 g/100 g*	AOAC 942.15B (Titration)
Ratio	2,4 -4,3*	∘Brix/ % Acidité
рН	1,7 - 2,9*	AOAC 981.12
Turbidity at 7,5 °brix	< 10 NTU	Turbidimeter (Hach method 8195)
Colour (520 nm at 7,5 °brix)	As obtained	Spectrophotometer
Colour ratio (520 nm/ 430 nm)	As obtained	Calcul

^{*}Slight variations in the results may be observed depending on the lot of processed fruits.

Microbiological analysis

	SPECIFICATIONS	METHODS	
Total plate count (CFU/g)	< 100	MFHPB-18	
Yeast (CFU/g)	< 100	MFHPB-22	
Mold (CFU/g)	< 100	MFHPB-22	

Packaging and labelling

The product is enclosed in a polyethylene/polypropylene bag, which is approved for direct contact with food, inside a metal drum. The product is also available in plastic pail, approved for direct contact. The label mentions the following information: product code and name, ingredients, net weight, lot number, best before date, Kosher logo, manufacturer address and country of origin.

Net Weight: 232,7 kg/ 513 lb (Code 06016) 23,1 kg/ 51,3 lb (Code 06015)

Tanker (Code 06026)

Shelf life and Storage conditions

36 months (1095 days) frozen (0°F/ -18°C), 30 days unfrozen(<39°F/ < 4°C).

Thawing should be done under controlled conditions to minimise the risk of product fermentation.

Country of origin

United States of America

Nutritional information

Nutrients	Units	Results	
Calories (Canada)	Cal	200	
Calories (USA)	Cal	201	
Total Fat	g	<0,01	
Satured Fatty Acids	g	<0,01	
Monoinsatured	g	<0,01	
Polyinsatured	g	<0,01	
Omega 6	g	<0,01	
Omega 3	g	<0,01	
Trans Fatty Acids	g	<0,01	
Cholesterol	mg	<1,0	
Total Carbohydrates	g	50,2	
Dietary Fiber	g	0,6	
Total Sugars	g	26,7	
Added Sugars	g	0	
Protein	g	<0,2	
Vitamin D	IU	<0,01	
Calcium	mg	32,3	
Iron	mg	0,44	
Sodium	mg	9,9	
Potassium	mg	445	
Moisture	g	50	
Ash	g	0,96	

This table shows unrounded values

The use and distribution of this product may be subject to local or national regulations; Our customers must carry out their own validation on the suitability and regulatory compliance related to their uses of this product.

LAST REVIEW: LAST MODIFICATION: VERSION:

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