



**Badger State Fruit Processing, Inc.**  
**5616 Cranberry Lane**  
**Pittsville, WI 54466**  
**715-884-3114**

**March 12, 2014**

**Specification Sheet for Cranberry Juice Concentrate 65 Brix - Drummed**

***Description:***

The concentrate is prepared from depectinized, filtered juice derived from matured, cleaned, frozen premium cranberries with essence returned. Concentrate has no added sugar, color or preservatives.

<b>Specifications</b>	<b>Tolerance</b>	<b>Method</b>
Concentrated Brix	≥ 50.0 or ≥ 65.0	Refractometer
Concentrated Acid	12.5 – 17.0	(% as citric wt/wt at 50.0°)
pH determination	1.85 – 3.5	Directly read at concentrate
Color Ratio	1.9 minimum	OD @ 520nm/430nm
Turbidity	< 7.0 NTU	Turbidometer
Flavor/Odor	Typical tart characteristics of cranberry from mature fruit	Visual & Smell
Standard Plate Count	< 1000 cfu/ mL	Microbiological
Yeast & Mold	< 200 cfu/ mL	Microbiological
Heat Resistant Mold	Zero tolerance	Microbiological
Coliforms	< 20 cfu/mL	Microbiological

***Packaging:***

All containers must be free from dirt, debris and/or offensive odors. Fifty-five gallon food grade metal drums are double lined with .004 mil FDA approved poly liners, filled to fifty gallons and sealed with nylon zip ties. A metal lid is placed on top of drum and secured with a 5/16" bolt ring. Then, a recorded tamper proof metal seal is placed on the drum lid ring. The top of the drums are labeled with suppliers name and place of manufacture, product description, date, lot number, Brix, acid, drum number, net weight and kosher symbol. A duplicate label is also applied to one side of the drum.

***Shipping and Storage Recommendations:***

Store and ship product at 0°F. Shelf life of product is two years.

Signed on Behalf of Badger State Fruit Processing

Signature: \_\_\_\_\_ Date: \_\_\_\_\_  
 Name: \_\_\_\_\_ Position: QA/QC Manager: