



## Specifications

### Prickly Pear Juice Concentrate Acidified 36 Brix in Drums

|                            |  |
|----------------------------|--|
| Product Code               | PPJC36F-L001-DR00  |
| Old Product Code           | PPC0L3601  |
| Ingredient Statement       | <b>Clarified Prickly Pear Juice Concentrate, Citric Acid (up to 1% by weight), Ascorbic Acid (up to 0.5% by weight)</b>          |
| Flavor                     | <b>Sweet sour flavor, typical of high quality prickly pear. Free from fermented, scorched, caramelized or other off flavors.</b> |
| Appearance                 | <b>Deep red to purple</b>  |
| Shelf Life Frozen          | <b>1095 days</b>   |
| Shelf Life Refrigerated    | <b>7 days</b>  |
| Reconstitution             | <b>1 part Prickly Pear Juice Concentrate Acidified 36 Brix plus 2.29 parts water</b>   |
| Acidity                    | <b>1.50 +/- 0.50 as Citric</b>   |
| Acid Corrected Brix        | <b>35.80 +/- 1.60</b>  |
| pH (potentiometric)        | <b>3.00 - 4.50</b>   |
| Yeast (cfu/mL)             | <b>&lt; 500</b>  |
| Mold (cfu/mL)              | <b>&lt; 500</b>  |
| Total Plate Count (cfu/mL) | <b>&lt; 5000</b>   |
| Specific Gravity           | <b>1.14954 - 1.1655</b>  |
| Weight Per Gallon          | <b>9.61 lb. per gallon</b>   |
| Conc at Single Strength    | <b>12 Brix</b>   |
| Brix Corrected             | <b>35.80 +/- 1.60</b>  |

Direct at 20° C    **35.50 +/- 1.50**