



Badger State Fruit Processing, Inc.
5616 Cranberry Lane
P.O. Box 268
Pittsville, WI 54466
715-884-3505

Specification Sheet for Cranberry Concentrate 65 Brix – Drummed & Tanker

Approved-11/6/18-Julia Knudson-QA/QC Lead Julia Knudson
 (Date) (Name-printed) (Signature)

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.

Specifications	Tolerance	Method
Concentrated Brix	64.5-66.0	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	@ 520nm/430nm
Turbidity	< 10 NTU	Turbidometer
Flavor/Odor	Typical tart characteristics of cranberry from mature fruit	Visual & Smell
Standard Plate Count	< 1000 cfu/ mL	AOAC Official Method 966.23
Yeast & Mold	< 100 cfu/ mL	Compendium of Methods for Microbiological Examination of foods
Foreign material	0	Visual

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 supplier’s 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. Tanker abides by the JPA standard guidelines.

Shipping and Storage Recommendations:

Drums - Store and ship product at 0°F. Shelf life of product is two years.
 Tankers – Ship at 36°F or below, store at 0°F. Shelf life of product is two years.