

## Specifications

### Strawberry Puree Concentrate 28 Brix

<b>Product Code</b>	STPC02801	
<b>Variety</b>	Seedless	
<b>Ingredient Statement</b>	Strawberry Puree Concentrate	
<b>Appearance</b>	Red **	
<b>Brix (Direct @ 20 deg. C)</b>	28.00 +/- 1.00	
<b>Brix (Corrected)</b>	27.20 - 29.80	
<b>Acidity (% w/w)</b>	3.15 +/- 2.15 as Citric	
<b>pH</b>	3 - 4.1	
<b>Specific Gravity</b>	1.11587 - 1.12817	
<b>Concentration at Single Strength</b>	≥ 8.00 Brix	
<b>Reconstitution</b>	1 part Strawberry Puree Concentrate 28 Brix plus 2.80 parts water	
<b>Weight Per Gallon</b>	9.337 lbs. per gallon	
<b>Packaging</b>	Polyethylene pails	
<b>Optimal Storage Conditions</b>	Less than 0 Degrees Fahrenheit	
<b>Recommended Shelf Life (Days)</b>	<b>Storage Temperature</b>	<b>Retest After</b>
	Frozen (0 degrees F):	1095
	Refrigerated (38 degrees F):	7
	Ambient (70 degrees F):	Not recommended
	Comments:	
	<i>* Shelf life is measured from ship date</i>	
<b>Microbiological</b>	Yeast	< 1000
	Mold	< 1000
	Total Plate Count	< 5000
<b>Allergens</b>	None	
<b>Kosher Status</b>	Certified Kosher by the Chicago Rabbinical Council	
<b>Specification Approved By</b>	sfgabel	



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**Document Date**

5/7/18 9:19:54 AM

**Changes Made**

5/7/18: lowered acid min and corrected brix as well as corresponding specific gravity, corrected specific gravity max to align with corrected brix max.  
12/08/15: Updated frozen shelf life