

Tart Cherry Juice Concentrate



Ingredients: Red tart cherries are warmed and pressed to remove the cherry juice. Cherry juice is concentrated to 68° Brix by removing water. No additives, preservatives or coloring agents are added. Product is 100% concentrated tart cherry juice.

Applications: Cherry juice concentrate can be reconstituted to a single-strength juice or used for flavoring and coloring products. Many consumers purchase this product because they are discovering that drinking the concentrate (diluted in water) is relieving he pain of arthritis and gout.

Packaging Unit: Industrial Use 52-gallon drum or 5-gallon pail.

Storage Condition: Product must be frozen or refrigerated to maintain quality for 24 months. Canned product does not have to be refrigerated.

Product Specifications:

Arsenic (mg/kg)	None	pH	3.2 – 3.8
Moisture Content	27%	Preservatives	None
Wt.	11.13 pounds/gal	Essence	Returned
Color	Natural and Normal	Metal as PB	Less than 10
Yeast	Less than 100/gram	Sugar	None Added
Sugar as invest	Less than 1%	Sediment	None
Total plate count	Less than 100/gram	Coliform	Negative
Foreign material	None	Ash %	Less than 3 %
Chemicals added	None	Brix	68°

Manufacturing Process: Cherry Concentrate is made from whole fresh or frozen cherries. Cherries are warmed and the juice is extracted. The natural juice of red cherries is from 11 to 16 degree Brix. The juice is concentrated by removing water until the concentrate reaches 68 degree Brix. The concentrate is returned to a natural juice Brix level by adding water.

Nutritional Analysis g/(per 100 gram):

Calories	246	Calories from Fat	1
Total Carbohydrates	58.3%	Sugars	54.4%
Dietary Fiber	.32	Protein	3.12%
Total Fat	0.1	Saturated Fat	NA
Potassium	745	Vitamin A	ND
Vitamin C	<0.5mg	Calcium	64mg
Iron	1.98	Phosphorus	81mg
Sodium	115.mg		