

210701
BOYSENBERRY JUICE CONCENTRATE

Scope Global
Origination Operations
Issued 9/12/17
Supersedes 8/24/17

/ Alex Velte

Customer Product Specification

Boysenberry Juice Concentrate is processed from quality boysenberries to retain the characteristic flavor and color of the whole fruit. All shipments will meet the following specifications.

Brix 65° +/- 1 Brix

pH 2.5 - 3.8

Titratable Acidity

0.56 – 1.8% wt/vol as citric at 10° 3.4 – 11.0% wt/wt as citric at 65°

Color Red

Flavor Typical of boysenberry

Foreign Materials None

Microbiological

TPC 2000 cfu/ml, maximum Yeast 1000 cfu/ml, maximum Mold 50 cfu/ml, maximum

Ingredients Boysenberry Juice Concentrate

Packaging 52 gallon open top metal drums or as specified

Additives None

Storage Recommend 0° F maximum for storage and shipping.

Regulation

Kosher Chicago Rabbinical Council



Reconstitution for 100% Juice 1 part concentrate + 7.24 parts water to 10°

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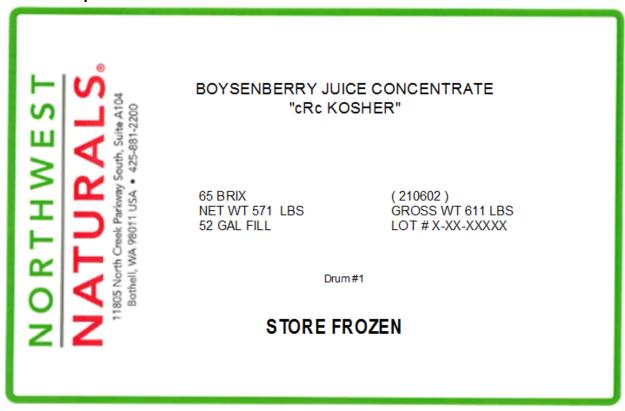
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Nutrition

Amount/100g		
Calories	231	
Fat	1.2 g	
Carbohydrate	56 g	
Protein	5 g	
Calcium	124 mg	
Sugar	32 g	
Sodium	0 mg	
Potassium	641 mg	
Iron	3.9 mg	
Vitamin C	14 mg	
Vitamin A	13.8 RAE	

^{*}values not listed are zero

Label Example



"The product shall be prepared, processed, packaged, and delivered in accordance with current good manufacturing practices and under strict sanitary conditions. Standards of identity and label statements for consumer products are the sole responsibility of the customer."

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Approvals/Modifications

Date	Person(s)	Changes made
4/26/16	Alex Velte	Created
8/24/17	Jennifer Elling	Modified pH, Acidity.
9/12/17	Courtney Doolin-Lusk	Updated nutritional information

Alex Velte