



Greenwood Associates Inc. • 6280 W. Howard Street, Niles, Illinois 60714 • 847.579.5500 • www.greenwoodassociates.com

Specifications

Apricot Puree Concentrate - Frozen 32 Brix

Product Code	ARPC03202	
Description	Free from pits, stems, skins, dirt and other foreign material. Pulp and Puree are used interchangeably for this product.	
Ingredient Statement	Apricot Puree Concentrate, 300-700 ppm Ascorbic Acid (processing aid)	
Flavor	Distinct apricot flavor. Free from traces of scorching, caramelization and oxidation	
Aroma	Characteristic of Apricots, free from otherwise foreign odors	
Brix (Direct @ 20 deg. C)	31.50 +/- 1.50	
Brix (Corrected)	30.00 - 34.40	
Acidity (% w/w)	3.70 +/- 3.30 as Malic	
pH	2.8 - 4.2	
Specific Gravity	1.12961 - 1.15052	
Concentration at Single Strength	≥ 11.70 Brix	
Reconstitution	1 part Apricot Puree Concentrate - Frozen 32 Brix plus 1.97 parts water	
Weight Per Gallon	9.488 lbs. per gallon	
Packaging	Polyethylene Pail	
Optimal Storage Conditions	Less than 0 Degrees Fahrenheit	
Recommended Shelf Life (Days)	Storage Temperature	Retest After
	Frozen (0 degrees F):	1095
	Refrigerated (38 degrees F):	7
	Ambient (70 degrees F):	1
	Comments:	
Microbiological	Yeast	< 100
	Mold	< 100
	Total Plate Count	< 1000
Allergens	None	
Kosher Status	Certified Kosher by the Chicago Rabbinical Council	
This product may contain black specks		



Greenwood Associates Inc. • 6280 W. Howard Street, Niles, Illinois 60714 • 847.579.5500 • www.greenwoodassociates.com

Specifications

Specification Approved By

sfgabel

Document Date

7/7/17 12:00:21 PM

Changes Made

7/7/17: Added statement that Pulp and Puree are used interchangeably for this product.

06/10/16: % acid min and max updated, corrected brix values & specific gravity updated accordingly

3/25/16: undo

3/25/16: FBS Code

12/08/15: Updated frozen shelf li

