



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

Specifications

Pear Puree Concentrate 32 Brix

Product Code	PRPC03201	
Ingredient Statement	Pear, Ascorbic or Erythorbic Acid (300-700ppm), may contain Citric Acid (up to 400 ppm)	
Brix (Direct @ 20 deg. C)	31.50 +/- 1.50	
Brix (Corrected)	30.00 - 33.30	
Acidity (% w/w)	0.85 +/- 0.55 as Malic	
pH	3.4 - 4.4	
Specific Gravity	1.12912 - 1.14511	
Concentration at Single Strength	≥ 12.00 Brix	
Reconstitution	1 part Pear Puree Concentrate 32 Brix plus 1.90 parts water	
Weight Per Gallon	9.463 lbs. per gallon	
Packaging	Aseptic Steel Drums, Aseptic Bins, Aseptic cases	
Optimal Storage Conditions	If Aseptic, the product must be Refrigerated. Otherwise, the product must be stored Frozen	
Recommended Shelf Life (Days)	<u>Storage Temperature</u>	<u>Retest After</u>
	Frozen (0 degrees F):	Not recommended
	Refrigerated (38 degrees F):	730
	Ambient (70 degrees F):	365
	Comments:	Freezing may cause expansion and may break the aseptic seal on the drums. ONCE OPENED, STORE FROZEN ! (540 days)
Microbiological	Yeast	< 100
	Mold	< 100
	Total Plate Count	< 1000
	Patulin	< 50
Allergens	None	
Kosher Status	Certified Kosher by the Chicago Rabbinical Council	
	This product may contain black specks	
Specification Approved By	sfgabel	
Document Date	8/28/19	



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Changes Made

8/20/19: Updated patulin limit

04/18/17: added Citric Acid to ingredient statement

06/10/16: % acid max updated, corresponding corrected brix & specific gravity updated, pH min updated, detail of concentration of ascorbic/erythobic acid

