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**PRODUCT SPECIFICATION:
50° Brix Cranberry Juice Concentrate**

DESCRIPTION:	Cran Chile's cranberry juice concentrate is obtained by extracting insoluble solids and water, from clean, mature and healthy cranberries (<i>Vaccinium macrocarpon</i> Ait.). No sugars, acids, artificial colors, or other fruits have been added to this concentrate.
PROCESS:	Cran Chile grows and owns all of its fruit. All fruit is grown using the strictest agricultural procedures which ensures that only the highest quality fruit is delivered for processing. Once the fruit has been delivered to the plant, it is washed, selected, and stored in bins. Cranberries that do not immediately enter into the process line are frozen and stored at -12°C. Each bin entering into the plant is cataloged according to variety, lot number, field of origin, and date of entry. This allows all fruit entering into the processing system to be traced back to the field of origin. All processing is done according to the Good Manufacturing Practices (GMPs), in addition to the use of HACCP practices.
BRIX :	50°Brix +/- 0.5
% ACIDITY:	> 9.0 wt/wt % as citric acid at 50°Brix
COLOR:	Natural red color.
INTENSITY:	> 5.5 (@520 nm x DF) at 7.5 °Brix
RATIO COLOR:	> 1.9 (@520nm/@430nm)
TURBIDITY:	Less than 10 NTU at 7.5°Brix
FLAVOR:	Clean, tart flavor of cranberries, free from off odors or off flavors
PECTIN:	Negative (by alcohol test)





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EXTRANEEOUS MATTER:	Negative
MICROBIOLOGY:	Total Plate Count: < 500 CFU/g NCh 2659.Of 2002. Yeast: < 200 CFU/g NCh 2734.Of 2002. Mold: < 200 CFU/g NCh 2734.Of 2002. Coliform: <3 MPN/g NCh 2635/1.Of 2001. Thermoacidophilic Bacteria: < 1 CFU/g <i>Compendium of Methods for the Microbiological Examination of Foods , Chapter 24, 4th Edition,2001</i>
PRESERVATIVES / ADDITIVES:	Negative
PACKAGING/LABELING:	The Cranberry juice concentrate is packaged in: 1) 5 gallons pails, 2) 55 gallons steel drums with sanitary varnish and double poly liners, 3) 300 gallons wood totebins with three polyethylene liners, or 4) 3960 gallons 600 micron PVC flexitank. Each packaged unit label clearly specifies the name of the product, production number, batch number, drum unique number, date, °Brix, gallons per unit, net weight, gross weight, and if the aroma has been added back to the product.
STORAGE/LIFE:	For pails and drums the transportation and storage are done at freezing temperatures (-18°C +/- 2°C), the shelf life is for up to two years. And for totebins and flexitanks the transportation and storage are done at 0°C +/- 2°C, and the shelf life is for three months after the shipping date.
KOSHER:	Certified Kosher Product

