

Fruit Juice, Mixed Fruits, Concentrate

Revised 2018

Storage Conditions

	Concentrated 69.5-70.5° Brix
Temperature	40°F (7.2°C) or less
Storage Period	6 months

Many juice concentrates can be blended for manufacturing needs. These are often pineapple, pear, peach, and white grape concentrates. These mixtures of concentrates can provide a source of natural minerals and vitamins not found in dry sugar or other refined sweeteners. These blends are also often desired as a marketing tool to allow labeling that the manufactured product contains fruit juices, is sweetened without refined sugar, etc. These fruit concentrates are packed in 55-gal (208-L) drums or other various volumes in aseptic bag-in-box.

Packaging

Modern packaging of purees and puree concentrates utilizes some form of aseptic totes. There are a number of different styles, including stainless steel totes that can be sterilized and reused; reusable plastic totes with disposable aseptic liners; or large (275 to 300 gallon) fiberboard disposable totes. It is important to note that none of these container types are designed for frozen use. Freezing and thawing destroys the integrity of the disposable fiberboard totes, and the plastics can become brittle and/or break. Stainless steel totes can burst with freezing due to internal gas pressure. As a result, containers should be stored in either ambient or refrigerated areas using similar storage length as drums under the same conditions. This limits their use to aseptic products. After opening, the items either need to be used immediately or transferred into another container for refreezing and storage.

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