

# Fruit Juice, Peach, Concentrate

Revised 2018

## Storage Conditions

	Refrigerated	
	Concentrated, 67.5-68.5° Brix	
Temperature	33-40°F (0.6-3.9°C)	0 to -10°F (-17.8 to -23.3°C)
Storage Period	2 months	1 year

Peach concentrate will normally be used in bottled juices, juice blends, or fruit fillings. Color and flavor attributes are often critical for a quality finished manufactured product. Refrigerated shipment should be required at 32-40°F (0-4.4°C). Storage should be at 0°F (-18°C) or below until use.

## 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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