

# Fruit Juice, White Grape, Concentrate

Revised 2018

## Storage Conditions

	Refrigerated	
	Concentrated 68° Brix	Concentrated - Clarified 68-70° Brix
Temperature	40-50°F (4.4-10°C)	50-55°F (10.0-12.8°C)
Storage Period	4-6 months	1-2 months

White grape juice concentrate should not be subjected to storage temperatures below 40°F (4.4°C). Temperatures as normally used for storage of blue-purple grapes would cause the dextrose and tartaric acid to crystallize, and there could be difficulty in getting the dextrose back in solution.

Storage and shipment temperatures of white grape juice concentrate should be closely monitored. The 68° Brix concentration offers some microbiological protection; however, abrupt changes in temperature could result in condensation in the head space area within the container used for storage and shipment, and fermentation could result because of the Brix dilution in the surface area of the concentrate.

Clarified white grape juice at 68° Brix is normally stored after concentration and further processing at 50-60°F (10-15.6°C) in large storage tanks where refrigeration is controlled automatically to 60°F (15.6°C). Sanitation and microbiological checks are continually monitored. Once white grape juice concentrate is moved in a manufacturing mode, shelf life should not exceed 6 months, to reduce brown pigment color development and off flavor development. Clarified white grape juice concentration typically requires specific ingredient labeling.

## 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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