

Concentrates & Essence Tables

Single-strength Concentrate Parts

Product	Brix	Lbs/Gal	BX	Lbs/Gal	Water	%ESS	PH
Apple	12.5	8.742	45	10.027	3.1	1%	3.5 - 3.9
Apple	12.5	8.742	70	11.234	6.2	2%	3.2 - 4.2
Apricot	11.0	8.689	70	11.234	7.2	3%	2.8 - 3.4
Blackberry	10.0	8.655	65	10.977	7.2	2%	2.8 - 3.4
Blueberry	10.0	8.655	65	10.977	7.2	2%	2.8 - 3.4
Boysenberry	10.0	8.655	65	10.977	7.2	2%	2.8 - 3.4
Cherry, DS	19.0	8.975	68	11.130	3.4	3%	3.4 - 3.8
Cherry, RSP	11.0	8.689	70	11.234	6.9	3%	3.4 - 3.9
Cherry, RSP	11.0	8.689	60	10.727	5.7	2%	3.4 - 3.9
Cranberry	10.0	8.655	50	10.252	4.9	2%	2.8 - 3.4
Cranberry	10.0	8.655	65	10.977	7.2	2%	1.9 - 3.0
Currant Red	8.0	8.586	65	10.977	13.0	2%	2.8 - 3.2
Currant BLK	11.0	8.689	65	10.977	6.5	2%	2.8 - 3.2
Elderberry	10.0	8.655	65	10.977	7.2	2%	3.0 - 4.0
Grape-Concord	16.0	8.866	68	11.130	4.3	2%	3.3 - 3.6
Grape-Red	16.0	8.866	68	11.130	4.3	0%	3.5 - 3.8
Grape White	16.0	8.866	68	11.130	4.3	0%	3.5 - 3.8
Peach	10.0	8.655	70	11.234	8.1	2%	3.4 - 3.7
Pear	11.0	8.689	70	11.234	7.2	0%	3.3 - 3.8
Pineapple	13.0	8.759	70	11.234	5.9	0%	3.4 - 3.7
Plum	14.0	8.795	70	11.234	5.4	2%	3.3 - 3.7
Prune	14.0	8.795	70	11.234	5.4	0%	3.3 - 3.7
Red Rasp	8.0	8.586	65	10.977	9.3	1%	3.0 - 3.6
Strawberry	7.5	8.578	50	10.252	7.1	2%	3.3 - 3.7
Strawberry	7.5	8.578	60	10.727	8.9	3%	3.3 - 3.7

One part concentrate plus parts of water equals juice at Brix shown.
 One gallon essence weighs approximately 8.3 lbs.

Recommended Storage conditions are as follows:

65 Brix or higher store refrigerated at 33° to 38°

Less than 65 brix store frozen

It is recommended that all red fruit juice concentrates are stored frozen to protect delicate flavor and temperature-sensitive pigments.