

TREE TOP fruit ingredients™
Grower Owned Since 1960



Invigorate your Hard Cider with Tree Top's
Finishing-Style Juice Concentrate

More *fruits*, more *forms*, more *possibilities*.™

Tree Top's Finishing Juice Concentrate can invigorate the hardest of ciders.

Finishing-Style Juice Concentrate

is a special crafted blend of apples grown in the western U.S. These apples are hand picked at the peak of harvest and processed in a way to capture the fresh, crisp apple flavor consumers have come to know.

Packaging

- 5 gallon pails
- 52 gallon drums
- 275 gallon totes

Palletized

- 36 pails per pallet
- 4 drums per pallet
- 1 tote per pallet

Shelf Life and Storage Recommendations:

Standard Apple Juice Concentrate

Ambient <70°F
Not recommended

Refrigerated <45°F
18 Months

Frozen <0°F
2 years

Finishing-Style Apple Juice Concentrate

Finishing apple juice concentrate shall be prepared from commercially grown apples. The unfermented juice from these apples shall be clarified (filtered), concentrated and the essence (aroma) returned to the concentrate. The concentrate shall contain no additives, preservatives, flavors or colors of any kind. The product shall be prepared, processed, packaged and delivered in accordance with current good manufacturing practices and under strict sanitary conditions to assure good product definitions. This ingredient shall be of food grade and shall be in all respects in compliance with the U.S. Food, Drug and Cosmetic Act of 1938 as amended and all applicable regulations thereunder.

Finishing-Style Apple Juice Concentrate

ANALYSIS:

	TARGET	MINIMUM	MAXIMUM
Brix	70.0°	70.0°	71.0°
Haze %Transmittance @ 625nm, 11.5° Brix	95%	90%	100%
Turbidity NTU, 11.5° Brix	0	0	5
pH, 11.5° Brix	3.8	3.2	4.4
Pectin	0%	0%	2.0%
Starch	0	0	0
Sediment	0	0	0
Total Plate Count (CFU/ml)	0	0	500
Yeast/Mold	0	0	500
Acid as Malic g/100g @ 70.0° Brix	1.85	1.60	2.20
Acid as Malic g/100mL @ 11.5° Brix	0.32	0.27	0.38
Color %Transmittance @430nm, 11.5° Brix	50%	45%	70%

Instructional Guide

The amount of Finishing-Style Apple Juice Concentrate may vary depending on your desired taste. For moderately dry hard cider, finishing juice is added at 5% by volume.

Example formula:

5 gallons of Tree Top's Apple Juice Concentrate

0.5 gallons of Tree Top's Finishing-Style Apple Juice Concentrate

10 grams of potassium sorbate if you are not going to in-bottle pasteurize

20 ppm sulfur dioxide added as sodium sulfite

4.58 gallons of water (*dissolve the potassium sorbate in a small amount of this water before addition*)

Additional apple essences as desired. (*See Northwest Naturals' website at www.nwnaturals.com*)

Mix and carbonate (if desired), bottle and pasteurize if desired.

Inspiring New Flavors

Global New Hard Cider Introductions by Fruit Type

Inspiring new hard cider flavor combinations does not have to be difficult. Simply contact Tree Top's R&D staff for the latest trendy fruit juice concentrate blends. We offer more fruits, in more forms, providing you with more possibilities.

Apple	Grape	Blackberry	Pear	Cherry	Kiwi
Lemon	Strawberry	Pineapple	Elderberry	Lime	Guava
Black Currant	Blueberry	Apricot	Raspberry	Peach	Papaya
Mintel GNPD Global Product Introductions Hard Cider Past 3 Years - Date ending June 2015					

For a complete list of all of our fruits, in all of their forms and endless possibilities, visit treetoppingredients.com

Tree Top, Inc. • P.O. Box 248 • 220 E. Second Ave. • Selah, WA 98942 • 509.698.1435 or 1.800.367.6571 ext. 1435