Single-strength juice reference chart

Selected entries from 21 CFR 101.30(h)(1). These are references for U.S. percentage-juice calculations from concentrate, not typical concentrate purchase specifications.

Juice	Reference °Brix
Apple	11.5
Apricot	11.7
Banana	22.0
Blackberry / Blueberry	10.0 / 10.0
Carrot / Celery	8.0 / 3.1
Cherry: dark sweet / red sour	20.0 / 14.0
Cranberry / Black currant	7.5 / 11.0
Elderberry / Grape	11.0 / 16.0
Grapefruit* / Orange*	10.0 / 11.8
Guava / Kiwi	7.7 / 15.4
Mango / Papaya	13.0 / 11.5
Passion fruit / Peach	14.0 / 10.5
Pear / Pineapple	12.0 / 12.8
Plum / Pomegranate	14.3 / 16.0
Prune / Quince	18.5 / 13.3
Raspberry: red / black	9.2 / 11.1
Rhubarb / Strawberry	5.7 / 8.0
Tangerine* / Tomato / Watermelon	11.8 / 5.0 / 7.8

Citrus exceptions: Lemon and lime: 4.5% anhydrous citric acid by weight, NOT 4.5 °Brix. *Refractometer Brix for grapefruit, orange and tangerine may be corrected for citric acid.

For a juice not listed in the regulation, subsection (h)(2) uses the soluble solids of the original unconcentrated juice. Do not assign a generic reference. Check the full current regulation and finished-product labeling requirements.

Source: eCFR, 21 CFR 101.30(h), Title 21 current through November 13, 2026; checked November 17, 2026. Full reference: ecfr.gov, title 21, part 101, section 101.30. PFVN technical reference register: pfvn.us/technical-references.html.