GUIDELINES FOR FRUIT AND VEGETABLE JUICES
(Single Strength, Concentrated and Instant)

TYPE	CAN SIZE	AMOUNTS FOR 1 GALLON (128 oz)	AMOUNTS FOR $3^1/_8$ GALLONS (100-4 oz portions)
1. Juice, Canned, Single Strength			
Apple, cranberry juice cocktail, grape, grapefruit, grapefruit and orange, orange, pineapple, tomato and vegetable	46 fl oz (No. 3 cyl)	$2^3/_4$ cans	$8^3/_4$ cans
2. Juice, Canned, Concentrated (3 plus 1)			
Tomato.	36 oz	1 can. . .	3 cans. .
Water.	. . . . .	3 qt. . . .	9 qt. . . .
3. Juice, Canned, Frozen, Concentrated(3 plus 1)			
Apple, grape, grapefruit, orange.	32 fl oz.	1 can. . .	$3^1/_8$ cans
Water	. . . . .	3 qt. . . .	$9^3/_8$ qt. .
4. Juice, Canned, Instant			
Grape.	No. 2 $^1/_2$. . . .	2 cans. .	$6^1/_4$ cans
Water.	. . . . .	$3^3/_4$ qt	$11^3/_4$ qt
Grapefruit, orange.	15 $^1/_2$ oz. . . .	1 can. . .	$3^1/_8$ cans
Water.	. . . . .	$3^3/_4$ qt	$11^3/_4$ qt

NOTE: 1. For 6 oz portion, prepare $1^1/_2$ recipes; for 8 oz portion, prepare 2 recipes.
2. Prepare and refrigerate instant fruit juices overnight to ensure thorough chilling. DO NOT ADD ICE as it produces a diluted unacceptable product.

REVISION