

STANDARD

Concentrated white grape juice processed from sound, ripe and fresh white grapes. Non sugar and no preservatives are added.

WHITE GRAPE JUICE CONCENTRATE

PHYSICO-CHEMICAL

Brix	68° (+/-1)	At 20°C
Acidity (w/w tartaric acid)	0.8 - 2.0 %	At 68° Brix
pH	2.7 - 3.6	At 68° Brix
Color (OD 440nm)	>80	At 16° Brix
Trans (OD 625nm)	>90	At 16° Brix
Abs (OD 420nm)	<0.3	At 16° Brix
Turbidity	Clear	
SO2 ppm	SO2 added	
Pectin	Negative	
Insoluble Solids	<1 %	

MICROBIOLOGY

Total Plate Count	<1 cfu/gr
Yeast & Mold	<1 cfu/gr
Coliforms	Negative
T.A.B.	Negative

CHARACTERISTIC

Color, flavor and odor typical of white grape.

PACKAGING

All Products are pasturized. Packed in O.T.S.D. (Open Top Steel Drum) in aseptic or non aseptic bag. All are Brand New Drums / Capacity 60 gallons.

STORAGE

Best storage conditions under 5°C.

SHIPPING

Dry Reefer Container.

