

COOKED GRAPE MUST

65-68 BRIX



FOOD INGREDIENTS

COMPOSITION

100% grape juice.

DESCRIPTION

Cooked grape must is a partially caramelized product obtained by the dehydration of grape must, through direct or indirect heating.



QUALITY STANDARDS AND APPLICATIONS

Food Industry: ingredient for the production of balsamic vinegar, beverages and caramel colorant.

Standard Products: manufactured under FSSC 22000 certification.

Halal: approved by the Halal Food Council of Europe.

BIO/Organic: this product is also available BIO/Organic according to the regulation EC 834/2007.

Origin of finished product: manufactured in Italy c/o Cantine Brusa's factory.

ORGANOLEPTIC SPECIFICATIONS



COLOR

Clear, red brown.



ODOR

Typical.



TASTE

Typical, sweet, without foreign taste.

MICROBIOLOGICAL DATA

DESCRIPTION	PRODUCT NOT ASEPTIC*	PRODUCT ASEPTIC SUPPLIED IN STEEL DRUMS
Total count of bacteria	< 2000 ufc/g	< 10 ufc/g
Yeast	< 1000 ufc/g	< 10 ufc/g
Mould	< 500 ufc/g	< 10 ufc/g
Total Coliform	Absent	Absent
Staphylococcus	Absent	Absent
Salmonella	Absent	Absent

*values before loading. For goods not aseptic in not sterile container, the microbiological content cannot be granted, since it is a parameter very connected to the transport temperature of the product supplied.

CHEMICAL ANALYSIS

ANALYSIS	PARAMETER
Brix	65-72 /± 1
Net Dry Extract	> 55 gr/kg
Alcohol by distillation / %vol	ABSENT
Total SO2	< 100 mg/l
Total Acidity	> 8 gr/kg
pH	3-3,6
Reduced Sugars	Depending on beaumè
Sucrose	n.q.
Turbidity	< 50 NTU
Ochratoxin	< 2 µg/kg @ 16 brix

*values referred to the product just after the aseptic drum filling.

Allergens: the product doesn't contain allergens according to C.E. Reg. EU 1169/2011 (expect the SO2)
Heavy Metals: residues do not exceed the limits of C.E. reg. 629/2008 (amending Reg. CE 1881/2006)
Pesticides: residues do not exceed the limits of C.E. reg. 396/2005
GMO: free of GMO according to C.E. reg. 1829/2003 and 1830/2003, it does not derive and does not contain GMO ingredients and it's not processed by using GMO products.
Ionization: in conformity to C.E. reg. 1999/2/EC, the product has not been treated with ionising radiation.

Products SO2 free and SO2 <10 (at 16 Brix) delivered during the year must be booked in harvest time (Sep-Nov), included the BIO/Organic.

EVOLUTION AND SHELF LIFE FOR PRODUCT ASEPTIC

RECOMMENDED TEMPERATURE	MICROBIOLOGICAL EVOLUTION
MINIMUM TEMPERATURE 10°C	12 MONTHS from production date
Temperature lower than 10°C might cause a crystallization of the product	
AFTER OPENING of THE ASEPTIC BAG	1 DAY

The above data are indicative and they may vary for reasons due to the evolution proper of natural products without any additive, or in presence of preservation method not adequate for a correct subsequent use of the product itself, and in any case for causes not imputable to Cantine Brusa.

AVAILABLE PACKAGING



ROAD TANKER

Product supplied in bulk inside food grade insulated tanker-truck, EFTCO cleaned, with capacity of approx. 25.000 Kg.



IBC FLU BOX (NOT ASEPTIC)

Product supplied in bulk inside IBC plastic tank with capacity 1.325 Kg. (65 brix) or 1.350 Kg. (68 brix). Not aseptic, can be pasteurized on request.



ASEPTIC DRUM (4 UNITS EACH PALLET)

Product aseptically filled in food grade sterile bags (by GOGLIO), inside steel conical drums, anti-tampering sealed, with a net weight of 280 Kg. Cylindrical drums can be also available.



BAG IN BOX

Product aseptically filled in 10L Bag into a carton Box.