

# NFC RED GRAPE JUICE

NOT FROM CONCENTRATE



FOOD INGREDIENTS

## INGREDIENTS

100% red grape juice.

## DESCRIPTION

NFC red grape juice is a fermentable but unfermented juice obtained by mechanical and physical processes, performed by machineries of latest technology. The juice comes from selected and mature red grapes of "Vitis Vinifera" (EU Origin) and is processed in conformity with the EU Directive 2012/12/UE and with the AIJN Code of Practice, it is intended for human consumption and not treated with ionized radiations. This juice is allergen-free, GMO-Free, and it does not contain any added sugar, preservative, flavour or colouring substances.



## QUALITY STANDARDS

**Quality Process:** manufactured according to FSSC 22.000 guidelines.

**Halal:** approved by the Halal Food Council of Europe.

**BIO/Organic:** this product is also available as BIO/Organic (BioAgricert certification).

**Origin of finished product:** manufactured by Cantine Brusa's premises in Toscanella di Dozza, BO, Italy.

## ORGANOLEPTIC FEATURES



### COLOR

Dark / ruby red.



### SMELL

Typical fresh smell of red grapes.



### TASTE

Clean, neutral and juicy, free of foreign notes.

## MICROBIOLOGICAL DATA

DESCRIPTION	PRODUCT NOT ASEPTIC*	PRODUCT ASEPTIC
Total viable count	< 2000 CFU/g	< 10 CFU/g
Yeasts	< 1000 CFU/g	< 10 CFU/g
Moulds	< 500 CFU/g	< 10 CFU/g
Heat Resistant Bacteria (e.g. Alicyclobacillus)	Negative	Negative

\*at the loading. The tanker can be eventually pasteurized to reduce drastically these values.

## PHISICAL – CHEMICAL FEATURES

ANALYSIS	UOM	PARAMETER	METHOD OF DETERMINATION
Densimetric degree	Oechsle	68,00 ± 1,00	Densimeter
Refractometric degree	Brix	16,00 ± 1,00	Refractometer
pH		< 4,00	pH - meter 20°C
Total Acidity (on Tart. Acid pH 7.0)	g/L	5,00 – 7,00	IFU 3
Color		2,00 – 3,50	Abs. @ 520 + 420nm (1 cm Cuvette)
Total SO <sub>2</sub>	mg/L	< 10	IFU 7a
HMF		< 20	IFU 69
Turbidity	NTU	< 10	Turbidimeter

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

**Allergens:** free of allergens, according to EU reg.1169/2011

**Heavy Metals:** residues do not exceed the limits of EU reg. 629/2008

**Pesticides:** residues do not exceed the limits of EU reg. 396/2005

**GMO:** free of GMO according to EU reg. 1829/2003 and 1830/2003, it does not derive and does not contain GMO ingredients and it's not processed by using GMO substances.

## SHELF LIFE AND RECOMMENDED STORAGE CONDITIONS

TYPE OF PACKING	SHELF LIFE	STORAGE CONDITIONS
ROAD TANKER (not aseptic)	4 days	From 0° to 2°C
BAG IN DRUM (aseptic)	6 MONTHS from production date	Ambient Temperature
BAG IN DRUM (aseptic)	12 MONTHS from production date	Frozen at -18°C

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.



### ASEPTIC DRUM

(4 UNITS EACH PALLET)

Product aseptically filled in food grade sterile bags (by GOGGIO), inside steel conical drums, anti-tampering sealed, with a net weight of 220 Kg. Cylindrical drums can be also available.