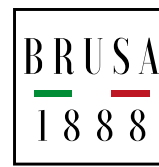


RED GRAPE JUICE CONCENTRATE

65-68 BRIX



FOOD INGREDIENTS

INGREDIENTS

100% red grape juice.

DESCRIPTION

Red grape juice concentrate is a natural viscous red product in liquid form, obtained by the partial dehydration, performed by evaporators of latest technology, of red grape juices crushed from selected and healthy grapes from table or wine varieties. The concentrate is processed in conformity with the hygienic rules of the European Community about the production of foodstuff for human consumption. This concentrate is allergen-free, GMO-Free, and with no addition of flavourings, aromas, colours or other artificial substances.



QUALITY STANDARDS AND APPLICATIONS

Red grape juice concentrate can be used in several recipes as sweetener and/or natural colorant or flavor enhancer for fruit juices, jams, marmalades, candies, fruit cocktails, soft drinks, nectars, or other fruit drinks.

Quality Process: manufactured under the guidelines of FSSC 22.000 certification.

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, Italy.

ORGANOLEPTIC FEATURES



COLOR

Intense red with purplish shades, typical of red grapes.



ODOR

Typical fruity smell of red grapes.



TASTE

Typical clean, smooth, juicy taste of red grapes.

MICROBIOLOGICAL PROPERTIES

DESCRIPTION	PRODUCT NOT ASEPTIC*	PRODUCT ASEPTIC
Total count of bacteria	< 2000 ufc/g	< 10 ufc/g
Yeast	< 1000 ufc/g	< 10 ufc/g
Mold	< 500 ufc/g	< 10 ufc/g
Total Coliform	Negative	Negative
Staphylococcus	Negative	Negative
Salmonella	Negative	Negative

*values before loading.

PHISICAL – CHEMICAL FEATURES

ANALYSIS	UOM	PARAMETER	METHOD OF DETERMINATION
Brix		65 or 68 ± 0,50	IFU 8
Total Acidity	g/kg.	7,00 – 18,00	IFU 3 Tartaric acid at pH 7.0
pH		3,00 – 4,00	IFU 11
Color Intensity	p.c.	150 to 800 ± 50	S. Joaquin method (@520 nm)
Total SO2	ppm	< 10	IFU7a method @ 16 brix
HMF		< 20	@16 brix
Ochratoxin A	µg/l	< 2	@16 brix
Turbidity	NTU	< 30	@16 brix IFU Recomm. 07/2013

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

Allergens: free of allergens, according to C.E. reg.1169/2011

Heavy Metals: residues do not exceed the limits of C.E. reg. 629/2008

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.

EVOLUTION AND SHELF LIFE FOR PRODUCT ASEPTIC

STORAGE TEMPERATURE	COLOR EVOLUTION	MICROBIOLOGICAL EVOLUTION
AMBIENT	3 MONTHS from production date	12 MONTHS from production date
< 10°C	6 MONTHS from production date	12 MONTHS from production date
-18°C (FROZEN)	12 MONTHS from production date	36 MONTHS from production date
AFTER OPENING of THE ASEPTIC BAG		
	7 DAYS	2 DAYS (temp. <10°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.



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.