Specification

200210000234 White grape juice concentrate

65Brix clear

Version	000234 - 1
Created on	04.06.10
Created by	DATENÜBERNAHME
Changed on	07.11.11
Changed by	NAS_ESCM1
Status	Certified
Printed on	06.06.12
User	rebecca.rottmann

Product Information

Trade Name	White grape juice concentrate
Description	The fruit juice concentrate is a clear liquid, prepared from the depectinized, filtered, unfermented juice of sound, clean fruits by concentration at low temperatures and pressure.
Application	for subsequent producing food industry
Fruit content	402.4 %
Concentration Factor	4
Ingredients	grape juice concentrate
Appearance	viscous, clear liquid
Product colour	brown
Taste	typical for the fruit, without off-taste

Physico-chemical Parameters

Brix	64.0	-	66.0	°Brix	Brix measurement Refractometer
Acidity as TA pH 8.1	5.0	-	15.0	g/kg TA	Acidity measurement pH 8.1
Color at 400 nm	0.20	-	0.60	ext	Color 400 nm (at single strength and dilution)
pH value	3.2	-	3.8	-	pH measurement
Single strength	15.8	-	16.0	°Brix	Brix measurement Refractometer
Turbidity at single strength		max.	10.0	FNU	Turbidity measurement
Dilution			not diluted		Dilution

Nutritional Values (calculated)

Energy	1060	kJ/100g
Energy	250	kcal/100g
Protein	0.78	g/100g
Carbohydrates	61.3	g/100g
Sugar	60.5	g/100g
Fat	0.058	g/100g
Saturated fatty acids	14	mg/100g
Dietary fibre	0.069	g/100g
Sodium	4.12	mg/100g

Microbiology

Non aseptic filling

Coliforms CCA		0	cfu/g	Poured plate method
Total plate count	max.	1000	cfu/g	Poured plate method
Yeasts	max.	100	cfu/g	Poured plate method
Molds	max.	100	cfu/g	Poured plate method

Aseptic filling

Coliforms CCA		0	cfu/g	Poured plate method
Total plate count	max.	100	cfu/g	Poured plate method
Yeasts	max.	10	cfu/g	Poured plate method
Molds	max.	10	cfu/g	Poured plate method

Packaging, Storage, Shelf Life

Packaging	Filling	Storage	Remaining Shelf Life
Container	Non aseptic	chilled (0-4℃)	3 month(s)
Bag in box	Aseptic	deep frozen (-18℃)	12 month(s)
Steel drum	Aseptic	deep frozen (-18℃)	12 month(s)
Jerry can	Non aseptic	deep frozen (-18℃)	12 month(s)
Jerry can	Non aseptic	chilled (0-4℃)	3 month(s)
Tank lorry	Non aseptic	chilled (0-4℃)	3 day(s)
Bag in box	Aseptic	chilled (0-4℃)	3 month(s)
Steel drum	Aseptic	chilled (0-4℃)	3 month(s)

Guide Lines

Regarding product authenticity, pesticides, contaminants and radiation the product is in accordance
with European legislation in force.

Materials and articles intended to come into contact with foodstuffs meet the requirements of
European legislation in force.

According to European legal requirements neither GMO nor allergen labeling is necessary.*

An actual list of relevant European directives and regulations regarding above mentioned items is
available.

The product complies with the AIJN - Code of Practice.
Fruit content and concentration factor are calculated with the minimum AIJN single strength and the minimum specified Brix value.

*: valid for rediluted juice; concentrate contains less than 40 mg/kg SO2

Additional Information

Storage of unopened packagings at recommended storage conditions guarantees that

microbiological and physical-chemical parameters are in accordance with specifiation until end of shelf life. Storage at higher temperatures as recommended (deep frozen max. -15℃, chilled max. 10℃, room temperature max. 30℃) will cause no microbiological hazard due to the nature of the product, but changes of organoleptical characteristics (for example taste, colour) can not be excluded.
Precipitation of product, which may occur during storage, can be removed by slightly warming the concentrate