



Musto Wine Grape Co.
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PRODUCT ANALYTICAL SPECIFICATION

Product:	100% Juice Standard Apple Wine Base 1+3 50103.13 (1 gallon makes 4.00 gallons 100% juice chaptalized to 22.0°B)
Product Code:	50103.13
Product Description:	A blend of juice concentrates, HFCS, malic acid and natural flavor designed to make a fermentable base for apple wine blend at 22°B. The product is blended, pasteurized, drummed and stored frozen
	<u>70.9°B Concentrate</u>
Brix :	70.9°B min.
Acidity :	2.4; 2.2 – 2.6 % w/w (as tartaric acid)
Ingredient List :	Apple Juice Concentrate; High Fructose Corn Syrup; Malic Acid; Water; Natural Flavors.
Microbiological Analysis	
TPC :	Less than 200 viable organisms per ml
Yeasts :	Less than 50 viable organisms per ml
Mold:	Less than 10 viable organisms per ml
	<u>Single Strength (100% juice, chaptalized)</u>
Brix:	22.0°B Min.
Acidity:	0.74; 0.69 – 0.79 % w/w (as tartaric acid)
Color description :	Light amber typical of apple juice; to match standard
Flavor description:	Sweet, fresh McIntosh type apple flavor with long apple finish; to match standard
Ingredient List (Reconstituted):	Apple Juice from Concentrate; High Fructose Corn Syrup; Malic Acid; Natural Flavors
Juice Percentage (Reconstituted):	100% Juice with other natural flavors
Packaging:	Product is filled in two layers of min 2 mil. Food grade polyethylene liners, in reconditioned steel drums, by weight equivalent to 52 US gallons, or in open head plastic pails by weight equivalent to 5 US gallons. Each container is identified with lot code, date of manufacture, Brix, net weight and name and address of manufacturer.
Shipping:	For best quality, product must ship frozen at 20°F or colder. Product may ship on refrigerated transport with adequate control at point of receipt.
Storage:	Product should be stored frozen at 20°F or colder. Product may be stored up to two weeks refrigerated (30 – 40°F) without loss of quality.

Shelf-life:	Minimum shelf-life for unopened containers stored frozen is one (1) year from the date of manufacture. Product should be inspected by customer after longer storage to ensure quality.
Kosher Status:	Product may be certified Kosher on request (NK National Kashruth)
Guarantees:	<p>Product conforms in all respects with the applicable provisions of the US Federal Food, Drug and Cosmetic Act. The product is not adulterated or misbranded. Pesticide and chemical residues are guaranteed to meet the applicable FDA and USDA standards, which includes heavy metal regulations.</p> <p>Material and workmanship are of good quality and the product is prepared in accordance with Good Manufacturing Practices under sanitary conditions to minimize the possibility of contamination during the product manufacture.</p>
<i>Date of Issue:</i>	<i>12/24/12</i>
<i>Issued by:</i>	<i>Jonathan Davis</i>
<i>Adjustments & Date:</i>	<i>02/17/14; Product name changed to Standard Wine Base.</i>