

PRODUCT ANALYTICAL SPECIFICATION

Product: 100% Juice Standard Blackcurrant Wine Base 1+3 51007.08

(1 gallon makes 4.00 gallons 100% juice chaptalized to 22.0°B)

Product Code: 51007.08

Product Description: A blend of juice concentrates, HFCS, citric acid and natural flavor designed to make

a fermentable base for blackcurrant wine blend at 22°B. The product is blended,

pasteurized, drummed and stored frozen

70.9°B Concentrate

Brix: 70.9°B min.

Acidity: 2.4; 2.2 - 2.6 % w/w (as tartaric acid)

Ingredient List: Apple, Pear, Grape & Blackcurrant Juice Concentrates; High Fructose Corn Syrup;

Citric 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

Single Strength (100% juice, chaptalized)

Brix: 22.0°B Min.

Acidity: 0.74; 0.69 - 0.79 % w/w (as tartaric acid) Color description : Deep Red/Purple; to match standard

Flavor description: Typical of fresh blackcurrants; to match standard

Ingredient List

(Reconstituted): Apple, Pear, Grape & Blackcurrant Juices from Concentrate; High Fructose

Corn Syrup; Citric 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 $(30 - 40^{\circ}F)$ 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: 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.

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.

Date of Issue: 07/10/13
Issued by: Jonathan Davis

Adjustments & Date: 02/18/14; Name correction