

PRODUCT ANALYTICAL SPECIFICATION

Product:	100% Juice Standard Cranberry Wine Base 1+3 50201.07 (1 gallon makes 4.00 gallons 100% juice chaptalized to 22.0°B)
Product Code:	50201.07
Product Description:	A blend of juice concentrates, HFCS, citric acid and natural flavor designed to make
Ĩ	a fermentable base for cranberry wine blend at 22°B.
	70.9°B Concentrate
Brix :	70.9°B min.
Acidity :	3.2; 2.9 – 3.6 % w/w (as tartaric acid)
Ingredient List :	Pear, Apple, Cranberry & Grape 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
D .	Single Strength (100% juice, chaptalized)
Brix:	22.0°B Min.
Acidity:	1.00; 0.90 – 1.10 % w/w (as tartaric acid)
Color description :	Very deep red; to match standard
	Min. 5.0 ("500 color") at 520 nm
	Min. 3.0 ("300 color) at 430nm
Flavor description:	Distinctive American (<i>macrocarpon</i>) cranberry character with lingering dry finish; to match standard
Ingredient List	
(Reconstituted):	Pear, Apple, Cranberry & Grape 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.
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