

## PRODUCT ANALYTICAL SPECIFICATION

| Product:             | 100% Juice Standard Cranberry Wine Base 1+3 50201.07<br>(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;<br>Citric Acid; Water; Natural Flavors.   |
| Microbiological      |  |
| Analysis<br>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 $20^{\circ}$ 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<br>Federal Food, Drug and Cosmetic Act. The product is not adulterated or<br>misbranded. Pesticide and chemical residues are guaranteed to meet the<br>applicable FDA and USDA standards, which includes heavy metal<br>regulations.<br>Material and workmanship are of good quality and the product is prepared<br>in accordance with Good Manufacturing Practices under sanitary<br>conditions to minimize the possibility of contamination during the product<br>manufacture. |
| Date of Issue: | 05/09/12   |

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