

## FIND YOUR PERFECT FLAVOUR.

This unique product is 100% produced from grapes grown in South Eastern Australia. Sometimes referred to as 'Rectified' Grape Juice Concentrate, it is near clear in appearance, with all non-sugary constituents removed, the result being a clean representation of the sweetness without any grape flavour. The majority of the acidity is also removed, therefore no adulteration of acid when used in your process. The product is non-vintage.

The deionisation process involves the grape juice passing through both anion and cation exchange resins in combination, the anion exchange resin removing negatively charged ions (anions) and the cation exchange resin removing positively charged ions (cations). By using both types of resins, a more thorough deionisation of the grape juice concentrate is achieved.

### ALLERGENS & GMO

EGG	MILK	NUTS	VEGAN	SULPHITES	GMO
Not Used	Not Used	Not Used	Yes	Yes	GMO Free

### ANALYTICAL SPECIFICATIONS

ANALYSIS	TEST METHOD	UNITS	@	TOLERANCE	
				MINIMUM	MAXIMUM
Brix	Refractometer @ 20°C	-	As concentrate	68.00	69.00
Total Sulphur Dioxide	Aeration/Oxidation	mg/L	As concentrate	-	< 25
pH	pH Meter	-	As concentrate	4.00	6.50
Titratible Acidity	Titration (as Tartaric Acid)	g/L	As concentrate	0.05	1.00
Turbidity (NTU)	Nephelometric Turbidity Unit	-	20°Bx	0.00	1.00
Protein Stability	Heat at 80°C for 6 hours	-	20°Bx	0.00	1.00
Potassium	Atomic Absorption Spectroscopy	mg/L	20°Bx	0.00	50.00
Pectin	Visual Activity	-	20°Bx	Stable	
Colour Absorbance ****	420nm - 10mm Cell	-	20°Bx	0	< 0.01

### MICROBIOLOGICAL SPECIFICATIONS

ANALYSIS	TEST METHOD	UNITS	@	TOLERANCE	
				MINIMUM	MAXIMUM
Yeast	WLN (7days @ 26°C)	cfu/mL	As concentrate	0	0
Mould	WLN (7days @ 26°C)	cfu/mL	As concentrate	0	0
Coliform	VRB (24hours @ 30°C)	cfu/mL	As concentrate	0	0
Total Plate Count	PCA (3days @ 30°C)	cfu/mL	As concentrate	0	0

### SHELF LIFE & STORAGE TEMPERATURE

< 2°C	5 - 10°C	20 - 25°C
24 Months	12 Months	6 Months

### PACKAGING

10L Pails	195L Drums	1000L Plastic IBC	1000L Paper IBC	17,000L Flexi	Bulk Tanker
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### LABELLING

Product Name	Allergens	Net Weight / Vol.	Batch / Lot No.	Pack Date	Drum/Pail No.
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Please contact us for any customization to this product to meet your requirements

email: [contact@ausgrape.com.au](mailto:contact@ausgrape.com.au)

Note: Some sugar crystallisation may occur in transit