

**FIND YOUR PERFECT FLAVOUR.**

Produced from 100% Vitis vinifera grapes, grown throughout South-Eastern Australia, the fruit is crushed, passed through our thermovinification process, drained and pressed, enzyme added for pectin stability, bentonite for protein stability and then clarified to remove solids. The clarified juice then undertakes Ion Exchange to reduce potassium levels to ensure Tartrate Stability, evaporated to concentrate and carefully packed and stored in temperature controlled conditions.

**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	100.00	250.00
pH	pH Meter	-	As concentrate	3.00	4.00
Titrateable Acidity	As Tartaric Acid	g/L	As concentrate	10.00	30.00
Turbidity (NTU)	Nephelometric Turbidity Unit	-	20°Bx	0.00	1.00
Protein Stability	Heat at 80°C for 6 hours	-	20°Bx	0.00	2.00
Potassium	Atomic Absorption Spectroscopy	mg/L	20°Bx	0.00	150.00
Pectin	Visual Activity	-	20°Bx	Stable	
Colour Absorbance	420nm - 10mm Cell	-	20°Bx	>1.00	
	520nm - 10mm Cell	-	20°Bx	>1.20	

**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 Paper IBC	Bulk Tanker
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**LABELLING**

Product Name	Allergens	Net Weight / Vol.	Batch/Lot No.	Pack Date	Drum/Pail/IBC 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