

FIND YOUR PERFECT FLAVOUR.

Produced from 100% Chardonnay grapes, grown throughout South-Eastern Australia. The fruit is crushed, drained and pressed, enzyme added for pectin stability, bentonite for protein stability and then clarified to remove solids. The clarified juice is evaporated to concentrate and carefully aseptically packed and stored in temperature controlled conditions. Some 10% of the worlds Chardonnay plantings are within Australia.

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	150.00	300.00
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	<30
Protein Stability	Heat at 80°C for 6 hours	-	20°Bx	0.00	1.00
Pectin	Visual Activity	-	20°Bx	Stable	
Colour Absorbance	430nm - 10mm Cell	-	20°Bx	0	<0.15

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

20L Pails	195L Drums	1000L Plastic IBC	1000L Paper IBC	17,000 Flexi	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