

FIND YOUR PERFECT FLAVOUR.

The single strength juice is produced from 100% freshly harvested Merlot fruit from South Eastern Australia. The crushed grapes pass through our thermovinification process, then drained and pressed, enzyme added for pectin stability, bentonite for protein stability and then clarified to remove solids. The juice remains cold until packing either Aseptically or Non-aseptically and then 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	
				MIN	MAX
Brix	Refractometer @ 20°C	-	As Single Strength Juice	20.00	25.00
Total Sulphur Dioxide	Aeration/Oxidation	mg/L	As Single Strength Juice	50.00	100.00
pH	pH Meter	-	As Single Strength Juice	3.00	4.00
Titrateable Acidity	As Tartaric Acid	g/L	As Single Strength Juice	5.00	7.50
Turbidity (NTU)	Nephelometric Turbidity Unit	-	As Single Strength Juice	-	<30
Protein Stability	Heat 80°C for 6 hrs, NTU Change	-	As Single Strength Juice	0.00	5.00
Pectin	Visual Activity	-	As Single Strength Juice	Stable	
Colour Absorbance	420nm - 10mm Cell	-	As Single Strength Juice	>2.0	
	520nm - 10mm Cell	-	As Single Strength Juice	>3.0	

ASEPTIC PACK - MICROBIOLOGICAL SPECIFICATIONS

ANALYSIS	TEST METHOD	UNITS	@	TOLERANCE	
				MIN	MAX
Yeast	WLN (7days @ 26°C)	cfu/mL	As Single Strength Juice	0.00	0.00
Mould	WLN (7days @ 26°C)	cfu/mL	As Single Strength Juice	0.00	0.00
Coliform	VRB (24hours @ 30°C)	cfu/mL	As Single Strength Juice	0.00	0.00
Total Plate Count	PCA (3days @ 30°C)	cfu/mL	As Single Strength Juice	0.00	0.00

NON-ASEPTIC PACK - MICROBIOLOGICAL SPECIFICATIONS (FROZEN)

ANALYSIS	TEST METHOD	UNITS	@	TOLERANCE	
				MIN	MAX
Yeast	WLN (7days @ 26°C)	cfu/mL	As Single Strength Juice	0.00	5,000.00
Mould	WLN (7days @ 26°C)	cfu/mL	As Single Strength Juice	0.00	5,000.00
Coliform	VRB (24hours @ 30°C)	cfu/mL	As Single Strength Juice	0.00	0.00
Total Plate Count	PCA (3days @ 30°C)	cfu/mL	As Single Strength Juice	0.00	5,000.00

SHELF LIFE & STORAGE TEMPERATURE

< - 18°C (Non-Aseptic Pack)	< 2°C (Aseptic Pack)
48 Months	24 Months

PACKAGING

20L Pails	195L Drums	1000L Cardboard IBC	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