



Pure natural Concentrate
Extracted from Premium Quality
Red Grapes Fruit

Red Grapes



**FRUIT
PULP**

Red and White Grape Juice Concentrate

The Fruit : Grapes are really berries that grow in bunches on long, twining vines that can produce up to 50 bunches per season. Fruit is borne in clusters. Individual fruits or berries vary in size from 0.33 inch diameter to 1 inch or more; in shape from round to oval or cylindrical; and in color from light green to red or black. Skin is smooth and waxy, enclosing a juicy pulp to which it adheres. Both seedless and seeded kinds are among the dozens of varieties grown commercially.

General Description : The Grape Juice Concentrate is a natural product obtained by partly evaporating the naturally present water from the freshly squeezed juice of naturally matured sound and clean Grapes. The juice is pasturised and then immediately concentrated and frozen in order to guarantee perfect preservation. It contains no artificial sweeteners or other additives.

Variety : Hybrid with Green to red or black colour

Season : February to March, August and December

Description : The product is derived from firm, sound, ripe Grapes. It possess the characteristic flavour and taste.

Specifications : As Under

Specification : Red Grape Juice Concentrate

CHARACTERISTICS	UNIT	VIRGIN PARAMETERS	ORGANIC PARAMETERS	KOSHER PARAMETERS
Physicochemical				
Brix (Corrected at 20°C)				
Total Acidity as tartaric at 8,2 ph	g % g	68-69	68-69	67-69
PH		0,7-1,2	0,06-01,2	0,80 - 1,70
Total so2	Ppm	2,8-3,8	2,8-3,8	2,60 - 3,90
Color (2% Solution Buffer ph 3,20)		0		50 a 60*
Abs @ 520 mm	Abs.	500-1000	300-1000	0,400 to 0,500
Microbiological				
Mold	CFU/g	<10	<10	<50
Yeast	CFU/g	<100	<100	<100
Tpc	CFU/g	<500	<500	<500
ATBS (determined on 50 ml Sample)		ND	ND	ND
Coliforms bacteria	CFU/g	ND	ND	ND
Organoleptical				
Flavor		Typical fruity	Typical	Typical
Color		Dark Ruby red	Red	Red

Specification White Grape Juice Concentrate

PARAMETER	RANGE	METHOD
Brix (Corrected at 20°C)	68 +/- 1 (at 20°C)	IFU 1
Clarity	>90 % (% T at 20nm)	Spectrophotometry, 16 brix
Color	75-85% (%T at 440nm)	Spectrophotometry 16 brix
Acidity	0.8-1.2(% w/w as tartaric acid	IFU 3
Turbidity	<5 NTU	Nephelometry
pH (*)	2.5-3.6	IFU 11
Iron (ppm) (*)	<5	Colorimetric
Potassium (ppm)(*)	>260	Flame photometry
Calcium (ppm)(*)	60-180	AA
Magnesium (ppm)(*)	30-70	AA
Sodium (ppm)(*)	100-200	Flame photometry
Peotin	Negative	Alcohol test
So ₂ (**)	<50	IFU 7 ^o
ACB	Negative	NFPA (K medium)
Yeast and mold	<20 ufc/10 g	Membrane filtration
Bacterias	None	Membrane filtration
Coliforms	None	Membrane filtration

Microbiological Status : Red & White Juice Concentrate is free from any pathogenic bacteria. Aseptic and canned product is commercially sterile.

Packaging : This Grape Juice concentrate is marketed in hermetically sealed food grade HDPE -plastic containers to retain the quality and characteristics of Grape fruit. It is available in pack sizes of 20 Kg, 25 kg, 50 kg , 60 kg and 215 Kg. bulk packs in food grade drums.

Weight per Pack

Pack in 25 kg	26	25
Pack in 50 kg	52.5	50
Pack in 60 kg	63	60
Aseptic pack in 55 gallon	235	215
Aseptic pack in 20 kgs	21.8	20

Storage Recommendations : Grape Juice Concentrate can be stored at ambient temperature.

Labeling : Product name, batch code, product code, net weight, gross weight, date of manufacturing , along with storage instruction are printed on the label, affixed to each drum/box.

Quality Standards : HACCP, GMP, SPC & QA systems are applied in the manufacturing, storage & other operations. Product is approved for Kosher & Pareve. The system is certified for ISO-9001 & HACCP (Food Safety) by DQS, Germany.

Applications : The Grape juice concentrate is used in a variety of food preparations conveniently for making soups, sauces, marinades and chutneys. It is also used in making Grape juice/drink in many Western Countries. The Grape juice concentrate is a potential ingredient in tropical and subtropical fruit juices and soft drink concentrates.

Storage : It should be stored at cool & dry place below 20°C. Preferably below 15°C. for extended shelf life.

Shelf-life : Eighteen months from the date of manufacturing when stored below 15°C.

Preservatives : Product is free from added sugar, added colour & preservative of any class.

Pesticide Residues : In conformance with WHO recommendations & EC directives. (Testing once in year)

Note : These are our basic specifications. However, the product can be made as per buyer's specifications depending upon the final use of product and country of import.