

SINGLE GRAPE JUICE CONCENTRATE



MAIN VARIETY AND COLOR	RED GRAPE JUICE CONCENTRATES															
	103 – RGJC	750 SJ	120 – RGJC	370 SJ												
	104 – RGJC	600 SJ	106 – RGJC	500 SJ												
	105 – RGJC	450 SJ	122 – RGJC	700 SJ												
	101 – RGJC	550 SJ	125 – RGJC	500 SJ												
	102 – RGJC	550 SJ	135 – RGJC	550 SJ												
	110 – RGJC	400 SJ														
	WHITE GRAPE JUICE CONCENTRATES															
	603 – WGJC		605 – WGJC													
	606 – WGJC		609 – WGJC													
	613 – WGJC		608 – WGJC													
	604 – WGJC		619 – WGJC													
PRODUCTION PERIOD	All year round															
OFFERING PERIOD	All year round (required volumes should be reserved before each crop)															
SAMPLING PERIOD	All year round															
SHIPMENT PERIOD	All year round															
BRIX	Max 68° brix (on customer request we can produce Red and White grape juice concentrates at 65° brix and NFC)															
SO ₂	Normally the SO ₂ level for WGJC is between 50 and 150 ppm (IFU 7a) equivalent to approx. 35 and 120 ppm (Rankin method) and for RGJC is between 150 and 180 ppm (IFU7a) equivalent to approx. 100 and 130 ppm (Rankin method)															
COLOR	See in main variety and color															
SPECIFICATIONS	In attachment (specifications can change by crop to crop, according to the weather conditions and maturation of the grapes)															
MICROBIOLOGICAL DATA FOR ASEPTICALLY FILLED PRODUCT	<table><tr><td>Yeasts (specific terrain 37°C, 48 hours)</td><td>UFC/g</td><td>< 10</td></tr><tr><td>Molds (specific terrain 37°C, 48 hours)</td><td>UFC/g</td><td>< 50</td></tr><tr><td>Total bacteria (specific terrain 37°C, 48 hours)</td><td>UFC/g</td><td>< 100</td></tr><tr><td>Pathogens bacteria (spec.terrain 37°C, 48 hours)</td><td>UFC/g</td><td>absent</td></tr></table>				Yeasts (specific terrain 37°C, 48 hours)	UFC/g	< 10	Molds (specific terrain 37°C, 48 hours)	UFC/g	< 50	Total bacteria (specific terrain 37°C, 48 hours)	UFC/g	< 100	Pathogens bacteria (spec.terrain 37°C, 48 hours)	UFC/g	absent
Yeasts (specific terrain 37°C, 48 hours)	UFC/g	< 10														
Molds (specific terrain 37°C, 48 hours)	UFC/g	< 50														
Total bacteria (specific terrain 37°C, 48 hours)	UFC/g	< 100														
Pathogens bacteria (spec.terrain 37°C, 48 hours)	UFC/g	absent														

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 R.E.A. MO-401774

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Keller
juices

MICROBIOLOGICAL DATA FOR NON PASTEURIZED PRODUCT IN BULK Average value at 15 days from production date	<p>Yeasts (specific terrain 37°C, 48 hours) UFC/g < 1000</p> <p>Molds (specific terrain 37°C, 48 hours) UFC/g < 500</p> <p>Total bacteria (specific terrain 37°C, 48 hours) UFC/g < 2000</p> <p>Pathogens bacteria (spec.terrain 37°C, 48 hours) UFC/g absent</p>
PACKAGING	Drums: aseptically packed in food grade plastic or metal drums
NOTES	Customized product available upon request
RECOMMENDED STORAGE CONDITIONS	<p>DRUMS:</p> <p>6 months at room temperature</p> <p>12 months between 5°C and 10°C</p> <p>24 months at < -15°C</p>
INTENDED USE	Products supplied by Keller Juices are not destined for direct human consumption, the wine products are destined to adults in good health while they are not recommended for vulnerable individuals due to the interaction with alcohol (i.e. pregnant women or individuals with certain medical conditions). Likewise customers are informed that drinking too much fruit juices may, in a poorly balanced diet, increase the risk of incurring into type 2 diabetes.