

SO₂ FREE GRAPE JUICE CONCENTRATES

MAIN VARIETY AND COLOR	RED GRAPE JUICE CONCENTRATES			
	103S – RGJC		400 SJ (depends by the crop)	
	105S – RGJC		300 SJ (depends by the crop)	
	WHITE GRAPE JUICE CONCENTRATE			
	603S – WGJC			
	608S – WGJC			
PRODUCTION PERIOD	Normally from August to December every year			
OFFERING PERIOD	Right after the crop. Required volumes MUST be booked before each crop (within August every year)			
SAMPLING PERIOD	Right after the crop. From September / October every year			
SHIPMENT PERIOD	Right after the crop. Normally from September to February every year			
BRIX	Max 68° brix or lower (shipment by reefer container is required for lower brix grape juice concentrates)			
SO ₂	SO ₂ FREE			
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	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	
PACKAGING	Drums: aseptically packed in food grade plastic or metal drums			
OTHER INFORMATION	Must be booked within August every year.			
NOTES	Customized product available upon request			

SO2 FREE GRAPE JUICE CONCENTRATES

RECOMMENDED STORAGE CONDITIONS	DRUMS: 6 months at room temperature 12 months between 5°C and 10°C 24 months at < -15°C
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.