

	<p>RED GRAPE JUICE (NFC)</p> <p>Available with color <math>8.00 \pm 10\%</math> (O.D. - ABS 520 nm + ABS 420 nm)</p> <p>DEEP RED GRAPE JUICE (NFC)</p> <p>Available with color <math>15\div 20 \pm 10\%</math> (O.D. -ABS 520 nm + ABS 420 nm)</p> <p>WHITE GRAPE JUICE (NFC)</p>												
PRODUCTION PERIOD	All year round												
OFFERING PERIOD	All year round												
SAMPLING PERIOD	All year round												
SHIPMENT PERIOD	All year round												
BRIX	Available at 16° brix minimum												
SO <sub>2</sub>	<p><b>Red and Deep Red grape juice:</b> max 50 ppm (IFU 7a)</p> <p><b>White grape juice:</b> max 30 ppm (IFU 7a)</p>												
COLOR	See in main variety and color (on customer request we can produce Red NFC with higher 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><b>Yeasts</b> (specific terrain 37°C, 48 hours)</td> <td>UFC/g</td> <td>&lt; 10</td> </tr> <tr> <td><b>Molds</b> (specific terrain 37°C, 48 hours)</td> <td>UFC/g</td> <td>&lt; 50</td> </tr> <tr> <td><b>Total bacteria</b> (specific terrain 37°C, 48 hours)</td> <td>UFC/g</td> <td>&lt; 100</td> </tr> <tr> <td><b>Pathogens bacteria</b> (spec.terrain 37°C, 48 hours)</td> <td>UFC/g</td> <td>absent</td> </tr> </table>	<b>Yeasts</b> (specific terrain 37°C, 48 hours)	UFC/g	< 10	<b>Molds</b> (specific terrain 37°C, 48 hours)	UFC/g	< 50	<b>Total bacteria</b> (specific terrain 37°C, 48 hours)	UFC/g	< 100	<b>Pathogens bacteria</b> (spec.terrain 37°C, 48 hours)	UFC/g	absent
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<p>MICROBIOLOGICAL DATA FOR NON PASTEURIZED PRODUCT IN BULK Average value at 15 days from production date</p>	<table> <tr> <td><b>Yeasts</b> (specific terrain 37°C, 48 hours)</td> <td>UFC/g</td> <td>&lt; 1000</td> </tr> <tr> <td><b>Molds</b> (specific terrain 37°C, 48 hours)</td> <td>UFC/g</td> <td>&lt; 500</td> </tr> <tr> <td><b>Total bacteria</b> (specific terrain 37°C, 48 hours)</td> <td>UFC/g</td> <td>&lt; 2000</td> </tr> <tr> <td><b>Pathogens bacteria</b> (spec.terrain 37°C, 48 hours)</td> <td>UFC/g</td> <td>absent</td> </tr> </table>	<b>Yeasts</b> (specific terrain 37°C, 48 hours)	UFC/g	< 1000	<b>Molds</b> (specific terrain 37°C, 48 hours)	UFC/g	< 500	<b>Total bacteria</b> (specific terrain 37°C, 48 hours)	UFC/g	< 2000	<b>Pathogens bacteria</b> (spec.terrain 37°C, 48 hours)	UFC/g	absent
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<p>PACKAGING</p>	<p>Drums: aseptically packed in food grade plastic or metal drums</p>												
<p>NOTES</p>	<p>Customized product or SO2FREE NFC JUICE can be available upon request</p>												
<p>RECOMMENDED STORAGE CONDITIONS</p>	<p>DRUMS: 6 months at room temperature 12 months between 5°C and 10°C 24 months at &lt; -15°C</p>												
<p>INTENDED USE</p>	<p>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.</p>												