



Kosher Juice
Concentrate

Kosher Juice Concentrate SpA
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UPDATE: 5/2023

PRODUCT SPECIFICATIONS

NAME	RED GRAPE JUICE CONCENTRATE 200. (RGJC-200)
1- GENERAL DESCRIPTION	RED COLOR CONCENTRATED GRAPE JUICE
2- COMPOSITION: MAIN INGREDIENTS	100% grape juice
3- PHYSICAL DESCRIPTION	Viscous, red/purple color product
4- PHYSICO-CHEMICAL CHARACTERISTICS	Brix at 20° C = 68° + 0,5° Titratable acidity expressed in % g/g Tartaric acid pH 8.1= 0.7- 3.5 pH at 20° C = 2.50 – 3.80 Color % T 520nm = ≥ 200 Turbidity NTU= ≤ 2 SO2 = ≤ 50 ppm Pesticides and heavy metals: limit values according to the country of destination Ochratoxin A = ≤ 2 ppb
5- ORGANOLEPTIC CHARACTERISTICS	Flavor, aroma and appearance typical of grape juice.
6-MICROBIOLOGICAL CHARACTERISTICS	Total recount ufc/g = < 10 Yeasts and moulds ufc/g = < 10 Total coliforms: Absence E. Coli = Absence
7-TECHNOLOGICAL TREATMENT	This Kosher Grape Juice Concentrate is a product obtained by selecting sound grapes, stalk separation, pressing, pasteurization, pectin stabilization, filtration,clarification, concentration, cooling, detartarization, filtration and filling into the packages.
8- BOTTLING	Non-aseptic fill into aseptic bags in drums and tote bins. Flexitank (bulk).
9- EXPECTED LIFETIME	12-24 months at 0°C to -18°C
10- INSTRUCTIONS FOR USE	For industrial use only.
11- FORM OF CONSUMPTION	Used in the food industry as a natural ingredient.
12- SPECIAL CONTROLS DURING STORING AND TRANSPORTATION	During transportation, manipulation and storing: Preventing bumps that may cause package deformation and subsequent content leakage. Preventing the product from direct sun exposure. Once open, the entire content must be consumed.

Valeria Mella Pavez Quality Control Manager	Jorge Armijo Vera Plant Manager	Nicolás Zunino Paradiz General Manager
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