

212401
WHITE GRAPE JUICE CONCENTRATE

Scope Global
Origination Operations
Issued 1/16/23
Supersedes 11/14/22

Alex Velte

Customer Product Specification

White Grape Juice Concentrate is processed from quality grapes to retain the characteristic flavor and color of the whole fruit. All shipments will meet the following specifications:

Brix 68° +/- 1° Brix

pH 2.8 - 4.3

Titratable Acidity

0.13 - 0.41% wt./vol as tartaric at 16° 0.5 - 1.6% wt./wt. as tartaric at 68°

Clarity 90% minimum T at 625nm at 16°

Color 0.30 abs maximum at 430nm at 16°

Foreign Materials None

Microbiological

TPC 2000 cfu/ml, maximum Yeast 1000 cfu/ml, maximum Mold 100 cfu/ml, maximum

Ingredients White Grape Juice Concentrate

Packaging 52 gallon open top metal drums or a specified

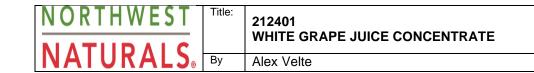
Allergens Naturally occurring SO2 at less than 10 ppm

Storage Recommend 0°F for storage and shipping to maintain best quality

Shelf Life 6 months, if unopened and stored frozen

Reconstitution 1 part concentrate + 4.33 parts water to 16°

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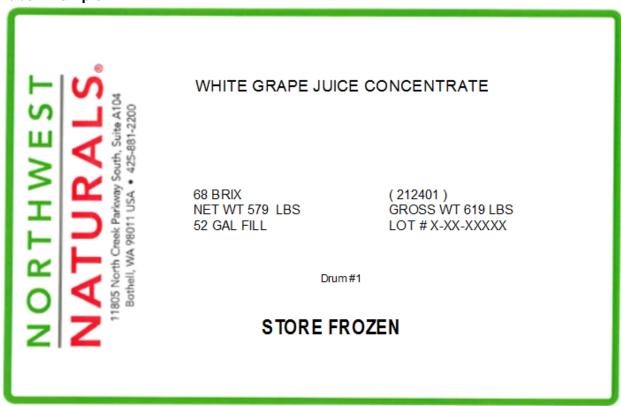
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Nutrition

Amount/100g		
Calories	269	
Fat	0.4 g	
Potassium	207 mg	
Carbohydrate	65 g	
Protein	1.5 g	
Calcium	40 mg	
Sugar	64 g	
Sodium	26 mg	
Vitamin C	2 mg	
Iron	1.0 mg	

Any value not listed is zero

Label Example



"The product shall be prepared, processed, packaged, and delivered in accordance with current good manufacturing practices and under strict sanitary conditions. Standards of identity and label statements for consumer products are the sole responsibility of the customer."

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Ву	Alex Velte	Supersedes	11/14/22

Approvals/Modifications

Date	Person(s)	Changes made
4/26/16	Alex Velte	Created
10/29/19	Jennifer Elling	Modified pH, Acid, & Micros
10/30/19	Courtney Doolin-Lusk	Updated nutritional panel
11/14/22	Jennifer Elling	Updated pH & shelf life
1/16/23	Courtney Doolin-Lusk	Updated micro panel

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