

## ORGANIC NFC CONCORD GRAPE JUICE (Clarified, Pasteurized)

### Product Specification

Organic Not From Concentrate (NFC) Concord Grape Juice, Clarified, Pasteurized is produced from quality organic concord grapes to retain the characteristic of fresh organic concord grape juice. This product is processed, packaged and shipped in accordance with Current Good Manufacturing Practices and in compliance with the United States Food, Drug and Cosmetic Act of 1938 as amended.

| ANALYTICAL           | METHOD                    | RANGE                       |
|----------------------|---------------------------|-----------------------------|
| *Brix                | AOAC 932.13               | 15.5 – 18.0                 |
| Titrateable Acidity  | AOAC 942.15               | 0.50 – 1.3                  |
| pH                   | pH meter                  | 3.0 – 3.7                   |
| Color and Appearance | Use of Reference Standard | Typical, Dark Purple        |
| Turbidity            | Turbidimeter              | <100                        |
| Flavor               | Use of Reference Standard | Typical Concord Grape Juice |
| Aerobic Plate Count  | AOAC Method 990.12        | <1,000 cfu/gram             |
| Yeast                | AOAC Method 997.02        | <500 cfu/gram               |
| Mold                 | AOAC Method 997.02        | <50 cfu/gram                |

Ingredients: Organic Concord Grapes

Kosher Certificate: Orthodox Union  Organic Certificate: Washington State Department of Agriculture

Packaging:

4.5 gallon fill pails with tamper evident lid, 45 gallon fill open top metal drums with two 4 mil poly liners with tamper evident cable seals.

Labeling / Coding:

Each container is marked with the product description, storage instructions, lot number, net weight and gross weight. Other customer specific information may be added upon request.

Shelf Life:

36 months from date of manufacture if stored and handled properly.

Storage:

It is recommended that this product be stored frozen at 0° F in order to preserve the color and flavor.