Technical Data Sheet

- **Campione/Sample:** **tipo**
- **Prodotto/Product:** **Succo d'uva Rosso Concentrato**
  Red Grape Juice concentrated
  500 SJ – 25 IC as color; 68 or 65 °Bx
- **Vendemmia/Crop:** **2023**

INGREDIENTS:

100% grape juice from Varietal Vitis Vinifera or Vitis Labrusca grapes.

PRODUCT DESCRIPTION:

Red grape juice concentrate is a natural and neutral product that comes from a concentration of grape must by physical means. During the process, excess of Sulphur Dioxide and water are removed to give a dense and sticky liquid.

ORGANOLEPTIC PROPERTIES:

Color: Dark red, intense
Aroma: Typical grape flavour
Taste: Characteristic of grape juice,

CHEMICAL PROPERTIES:

Grado Brix Brix Degree	°Bx	68.00 (± 0.50) 65.00 (± 0.50)
Densità density	g/cm^3	1.34 (± 0.02)
Grado Baumè Baumè Degree	°Be	37.30 (± 0.30)
Acidità totale (in acido tartarico a pH 7) Total Acidity (in tartaric acid equivalent)	g/Kg	15 (± 3)
pH (pH metro / 20° C)		3.10 (± 0.30)
SO2 (IFU 7a method)	ppm	< 150 (± 10)
Color IC[1]	I.C.	25 (± 2)
Color San Joachin[2]	S.J.	500 (± 100)

[1] **COLOR METHOD IC**
1,00 gr of red concentrate in 100 ml of buffer solution pH 3.20, read as absorbance at 420 and 520 nm (1 cm optical path cuvette). IC = absorbance @ 520 nm + absorbance @ 420 nm x 100
Buffer: 7 g anhydrous tartaric acid + 35 ml sodium hydroxide 1mol/L, Add distilled water for a total volume of 1000 ml
Color Intended @ arrival port if transport done with temperature control.

[2] **COLOR METHOD SAN JOAQUIN**
2.00 gr of red concentrate in 100 ml of buffer solution pH 3.20, 0.45 µm filter, read as absorbance at 430 and 520 nm (1 cm optical path cuvette). SJ = absorbance @ 520 nm X **1000**; R = Abs @ 520 divided by Abs @ 430
Buffer: 36.170 g anhydrous citric acid [39.599 monohydrate] + 33.107 g sodium phosphate dibasic 7 hydrate, [17.532 g anhydrous], Add distilled water for a total volume of 1.000 ml

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Ratio[3]	R	2.40	(± 0.3)
Polifenoli Totali Total Poliphenols	mg/Kg	6.000	(± 15%)
Ferro Iron	mg/kg	15.0	(± 3)
Rame Copper	mg/kg	0.70	(± 0.25)

- the product comes only from mature and sound grapes;
- the product is conform to the EU legislation for deionized grape juices (EC Reg. 1234/07);
- the product does not contain any added sugars, flavor or colouring substances;
- the product is NON GMO and it's free from GMO product;
- the product does not contain any allergen substances (including sulphite, albumin or casein);
- the product does not contain any harmful bacteria;
- Heavy metals content: below EU law limits as per Reg EU 1881/2006 and furthers.
- Pesticides: below EU law limits as per Reg EU 1881/2006 and futhers.
- Foreign contaminants: below EU law limits as per Reg EU 1881/2006 and furthers.

PRODUCTION PERIOD	**All over the year**
OFFERING PERIOD	**All over the year**
SAMPLING PERIOD	**Sept. March**
SHIPMENT PERIOD	**From Crop up to December**
BRIX	**Normally available at 65° or 68° brix. We can evaluate inquiries for lower or higher brix products time to time**
NOTES	**Customized product available upon request.** **Being a natural product may undergo to sugar crystallization when stocked in cold ambient. Sugar crystallization is a normal and natural phenomenon, completely reversible. The crystallized sugars can be dissolved by warming and stirring the solution.**
SUITABLE FOR:	**Vegetarians** **Vegans** **Coeliac**
FOOD SAFETY DECLARATION	**We hereby declare that the productive process of Vinicola San Nazaro srl, following Reg. (CE) 852/2004, applies internal H.A.C.C.P plan, last revision n° 14 dtd 01/2020. Consequently, the analytical parameters checked on the finished product, particularly related to heavy metals, pesticides, methyl alcohol and Ochratoxin A, are within European law limits. All the primary packaging used are Food grade certified respecting EU law limits (Reg. (CE) 1881/2006 – Reg. (CE) 396/2005 – Reg. (CE) 2001/112). The quality control system implemented by Vinicola San Nazaro s.r.l. is certified under ISO 22.000 guidelines by Bureau Veritas.**

[3] Ratio: Abs@520 nm / Abs@430 nm as calculated per San Joaquin Method, and express the red brightness if compared with the brown shade.

RADIATION FREE DECLARTION	**The grape juces concentrate are fully compliant with COUNCIL REGULATION (Euratom) 2016/52 of 15 January 2016 laying down maximum permitted levels of radioactive contamination of food and feed following a nuclear accident or any other case of radiological emergency, and repealing Regulation (Euratom) No 3954/87 and Commission Regulations (Euratom) No 944/89 and (Euratom) No 770/90 and have not been subjected to any kind of ionization treatment.**
INTENDED USE	**Products supplied by Vinicola San Nazaro are not destined for direct human consumption, these product are destined to professionals in food market. 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.**

PACKAGING – MICROBIOLOGICAL DATA & SHELF LIFE

NON ASEPTIC FILLED PRODUCT IN BULK:

	TRUCK	TANK TAINER	FLEXY TANK	IBC
				
Quantity	variable up to 32.000 Kg	variable up to 26.000 Kg	variable up to 26.000 Kg	1000 L – 1350 Kg
Contact Material	stainless steel or fiberglass	Stainless steel	Food grade PET	Food Grade PE
	Microbiological Data (see next page for analytical methods)			
T.P.C.	**< 1000 U.F.C.**	**< 1000 U.F.C.**	**< 1000 U.F.C.**	**< 1000 U.F.C.**
Yeast	**< 1000 U.F.C.**	**< 1000 U.F.C.**	**< 1000 U.F.C.**	**< 1000 U.F.C.**
Mould	**< 50 U.F.C.**	**< 50 U.F.C.**	**< 50 U.F.C.**	**< 50 U.F.C.**
TAB&HRM	**N.D.**	**N.D.**	**N.D.**	**N.D.**
Coliform	**N.D.**	**N.D.**	**N.D.**	**N.D.**
Pathogen	**N.D.**	**N.D.**	**N.D.**	**N.D.**
	Shelf life – Organolectic evolution			
20±2 °C	**15 days**	**15 days**	**15 days**	**15 days**
5±3 °C*	**30 days**	**30 days**	**30 days**	**30 days**
-18±2 °C*	**12 months**	**12 months**	**12 months**	**12 months**
	Shelf life – Microbiologic evolution			
20±2 °C	**3 days**	**3 days**	**3 days**	**3 days**
5±3 °C*	**15 days**	**15 days**	**15 days**	**15 days**
-18±2 °C*	**6 months**	**6 months**	**6 months**	**6 months**

* Ideal temperatures for product stocking, it may increase the natural sugar crystallization.

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PASTEURIZED FILLED PRODUCT IN BULK:

	Aseptic Bag	Conical metallic Drum	Straight metallic Drum	Plastic Drum
				
Quantity	220 L	220 L – 280 Kg	220 L – 280 Kg	220 L – 280 Kg
Contact Material	PET – Me -PET	Food grade epoxy resin	Food grade epoxy resin	Food Grade PE

	Microbiological Data (see below for analytical methods)
T.P.C.	**< 10 U.F.C./ml**
Yeast	**< 10 U.F.C./ml**
Mould	**< 10 U.F.C./ml**
T.A.B. & HRM	**N.D.**
Coliform	**N.D.**
	Shelf life – Organolectic evolution
20±2 °C	**3 months**
5±3 °C*	**12 months**
-18±2 °C*	**24 months**
	Shelf life – Microbiologic evolution
20±2 °C	**24 months**
5±3 °C*	**24 months**
-18±2 °C*	**24 months**

Analytical methods for microbiological parameters:

	Inspection method	Sample condition Incubation temperature and time	Incubation
Total bacteria	UNI EN ISO 4833-1:2013	Sowing as such and decimal dilutions in BPW - cultivation land: Plate Count Agar	37±1°C, 72 hours
Coliform bacteria	ISO 4832:2006	Sowing as such and decimal dilutions in BPW - cultivation land: Violet Red Bile Glucose Agar + brillant Green	30±1°C, 48 hours
Molds	NF V08-059:2002	Sowing as such and decimal dilutions in BPW - cultivation land: chloramphenicol glucose agar + gentamicin	25±1°C, 120 hours
Yeasts	NF V08-059:2002	Sowing as such and decimal dilutions in BPW - cultivation land: chloramphenicol glucose agar + gentamicin	25±1°C , 120hours
Thermophilic Acidophilic Bacteria (TAB)	IM.15.0207 - REFERENCE Evancho G.M., et al.; 2015a	Heat treatment at 75°C for 10 minutes; rapid cooling; serial dilutions. SAMPLING 10g	45°C±1°C for at least 3 days /aerobic
Thermophilic Acidophilic Bacteria (TAB)		Heat treatment at 75°C for 10 minutes; rapid cooling; enrichment in 1:10 sample:medium. SAMPLING 100g	45°C±1°C for at least 3 days /aerobic
Heat-Resistant Molds (HRM)	IM.15.0209 REFERENCE Rico-Munoz E., et al.; 2015b	Heat treatment at 75°C-80°C for 30 minutes; rapid cooling; serial dilutions. SAMPLING 100g	30°C±1°C for at least 14 days / aerobic

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