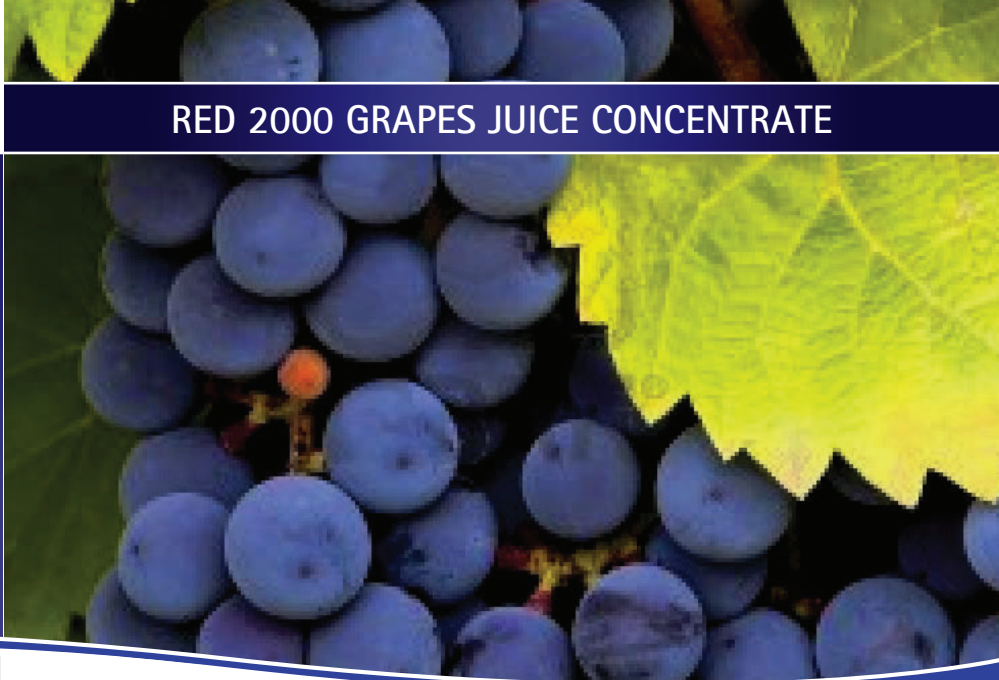




BLUE VIOLET 2000

Concentrated red grape juice processed from sound, ripe and fresh red grapes. No additives, no sugar, no preservatives are added.



Brix	68° (+/-1)
Acidity (tartaric) % w/w at pH 8,2	2,0% - 4,0%
pH at 20°C, 16° Brix	2,8 - 3,6
Colour (Abs at 520nm, cell 1mm OP)	2000nm -2100nm
Turbidity (NTU) at 16° Brix	<5
SO2 ppm (Monnier Williams)	Free or added
Pectin	Negative
Insoluble Solids	<2%
Density (g/L)	1,3380 - 1,3510
Sugar (g/L)	825 - 858
Ratio	>1,8

PHYSICOCHEMICAL

Total plate count (cfu/g)	<10
Yeast & Mold (cfu/g)	<10
Coliforms total recuent (cfu/ml)	Negative
T.A.B.	Negative

MICROBIOLOGY

CHARACTERISTIC

Homogenous liquid, clear or clear with slight opalescence, no impurities. Typical, characteristic of used fruit, no off smells or flavours.

PACKAGING

All Products are pasturized. Packed in O.T.S.D. (Open Top Steel Drum) in aseptic or non aseptic bag. All are Brand New Drums / Capacity 60 gallons.

STORAGE

Best storage conditions under 3°C.

SHIPPING

Dry or Reefer Container.