PRODUCT ANALYTICAL SPECIFICATION

Product:	Blackberry Wine Homebrew Base 1+4 50936.27 (1 gallon makes 5.00 gallons juice at 18.6°B)
Product Code:	50936.27
Product Description:	A blend of juice concentrates, HFCS, citric acid and natural flavor designed to make a fermentable base for blackberry wine blend at 18.9°B. The product is blended, pasteurized, filled into gallon containers and stored at ambient temperature.

Concentrate

Brix :	73.1°B min. (as sucrose, corrected for acidity) (AOAC Method 983.17)
Acidity :	2.4; 2.2 – 2.6 % w/w (as citric acid) (AOAC Method 942.15)
Ingredient List :	High Fructose Corn Syrup; Apple, Pear, Blackberry & Grape Juice Concentrates; Water; Citric Acid; Natural Flavors.
Microbiological Analysis:	
APC :	Less than 200 viable organisms per g (AOAC Method 990.12)
Yeasts &Molds:	Less than 50 viable organisms per g (AOAC Method 997.02)
E. Coli & Coliforms:	Negative (AOAC Method 991.14)

Single Strength

Brix:	18.6°B Min. (AOAC Method 983.17)
Acidity:	0.61; 0.56 – 0.66 % w/w (as citric acid) (AOAC Method 942.15)
Color description :	Deep red; to match standard (Observational Analysis)
Flavor description:	Strong blackberry wine character; to match standard (Organoleptic Analysis)

Packaging:	Product is filled in one (1) gallon white plastic jugs with tamper evident closures, 4 per case, by volume to one gallon = 11.446 lbs (5192 g) Each container is identified with lot code, date of manufacture, net volume and name and address of distributor.
Shipping:	Ambient.
Storage:	Ambient. For best quality product should be stored 70°F or colder.
Shelf-life:	Minimum shelf-life for unopened containers stored at 70°F is one (1) year from the date of manufacture. Product should be inspected by customer after longer storage to ensure quality.
Kosher Status:	Product may be certified Kosher on request (NK National Kashruth)
Guarantees:	Product conforms in all respects with the applicable provisions of the US Federal Food, Drug and Cosmetic Act. The product is not adulterated or misbranded. Pesticide and chemical residues are guaranteed to meet the applicable FDA and USDA standards, which includes heavy metal regulations. Material and workmanship are of good quality and the product is prepared in accordance with Good Manufacturing Practices under sanitary conditions to minimize the possibility of contamination during the product manufacture.

Date of Issue:	*10/29/15*
Issued by:	*Jonathan Davis*
Adjustments & Date:	