SISTEMA DE GESTÃO DA QUALIDADE E SEGURANÇA ALIMENTAR

CHARACTERIZATION AND LOGISTICS OF THE FINAL PRODUCT

IQP

Mod-P.CL/G

TECHNICAL SPECIFICATIONS PRODUCT

DEPT. PROD./QC
PÁGINA 1/1



1	DESCRIPTION: WHITE GRAPE JUICE CONCENTRATE							
2	GENERAL PRODUCT CHARACTERISTICS							
		BRIX	ACIDITY ¹	TURBIDITY 2	CoLour ³	SO ₂ TOTAL ⁴	РΗ	PESTICIDES AND HEAVY METALS
	TARGET	≥ 65 °Bx or according to client speci- fications	0,4-2,0%	<5,0 NTU	0,10 - 0,40	<10 ppm	2,6 -4,8	According AIJN
3	RAW MATERIAL	White Grapes Vinifera variety						
4	PROCESS STEPS	Filtration, Desulphurization, Concentration, Pasteurisation						
5	CONSIDERED RISKS	PhysicalChemicalBiological						
6	CONTROL MEASURES	Process StepsSQATemperature Control						
7	USE	Industrial process and later use by consumer						
8	PACKAGING	Bulk: Flexitank, Road tanker; Cylindrical metal drum; 1000L tank						
9	WEIGHT (KG)	Flexitank, Road tanker: 25.000; drums: 270; 1000L tank: 1350						
10	LABELLING	n.a. → Traceability based on batch code						
11	ADVISED STORAGE TEMPERATURE	<10°C						
12	TRANSPORTATION TEMPERATURE	Room temperature						
13	SHELF LIFE	12 months, at advised storage temperature						
14	Market	Juice industry						
15	DISTRIBUTION METHOD	Road tanker, Sea tanker						

We confirm that this product does not contain GMO's ingredients and auxiliary substances.

We confirm that this product does not contain allergens.

- 1 (w/w) as tartaric acid.
- ² NTU dilution to 16,0 °Bx)
- ³ abs at 430 nm (dilution to 16,0 °Bx)
- ⁴ (dilution to 16,0 °Bx).

Microbiological parameters: Total count < 1000 ufc/g, Yeast and molds < 100 ufc/g.



