

Product Description:		SINGLE STRENGTH CHARDONNAY GRAPE JUICE						
Allocation:						Product Code:	
Country of Origin:		Australia				Cust. Spec. #:	N/A	
VI1 Required?	No	VI1:	N/A	G.I.:	S.E.A	L.I.P.Compliant?	Yes	
Product may contain traces of the following allergens (Tick "✓" where appropriate):								
Egg	x	Milk	✓	Sulphites	✓			
Fish	x	Nuts	x	GMO	x			
Preparation Details:		<i>75 gms / tonne PMS added at Harvest</i>						
		<i>Fruit harvested & delivered to BHW as per AVL Grower Manual</i>						
		<i>Press, de-pectinise & chill, cold settle or RDV & Standardise.</i>						
Analysis		Units	@	Spec	Tolerance		Comments	
					MIN	MAX		
CRITICAL	Brix (Refractometer @ 20 °C)	-	SS	22	20	23.5		
	Free SO ₂	mg/L	SS	RECORD	-	-		
	Total SO ₂	mg/L	SS	30	10	60		
	pH (dilution)	-	SS	-	-	-		
	pH (concentrate)	-	conc	3.4	3.2	3.6		
	Total Acidity (as Tartaric)	g/L	SS	5	4.5	7		
	Acidity (Citric Acid)	% w/w	conc	<0.3	0	0.3		
	Volatile Acidity (As Acetic Acid)	g/L	SS	-	-	-		
	Turbidity (NTU)	-	20Bx	-	-	-		
	Alcohol (hydrometer)	% abv	-	-	-	-		
Alcohol (distillation)	% abv	conc	-	-	-			
Alcohol (alcolyser)	% abv	-	-	-	-			
Terpenes	mg/L	-	-	-	-			
Ascorbic Acid	mg/L	-	-	-	-			
Other preservatives	-	conc	-	-	-			
STABILITY	Heat (Protein) Stability (Difference)	-	20Bx	STABLE	0	5		
	Cold (Tartrate) Stability	-	20Bx	STABLE @ 4°C	-	-		
	Pectin	-	SS	NEGATIVE	-	-		
	Haze Test	-	conc	-	-	-		
COLOURS	Absorbance @ 420nm - 10mm Cell	-	20Bx	0.11	0.05	0.2		
	Absorbance @ 430nm - 10mm Cell	-	SS	-	-	-		
	Absorbance @ 440nm - 10mm Cell	-	20Bx	-	-	-		
	Absorbance @ 520nm - 10mm Cell	-	SS	-	-	-		
	Transmittance @ 660nm - 10mm Cell	-	20Bx	-	-	-		
	Colour Hue	-	SS	-	-	-		
	Colour Intensity	-	-	-	-	-		
Colour Grade	-	conc	-	-	-			
METALS	Potassium	mg/L	20Bx	-	-	-		
	Calcium	mg/L	-	-	-	-		
	Sodium	mg/L	20Bx	-	-	-		
MIRCIBIAL	Yeast - WLN (7days @ 26°C)	cfu/mL	SS	0	0	0	Aseptically packed	
	Mould - WLN (7days @ 26°C)	cfu/mL	SS	0	0	0		
	Coliform - VRB (24hours @ 30°C)	cfu/mL	SS	-	-	-		
	T.A.B - YSG (5days @ 45°C)	cfu/mL	SS	-	-	-		
	Total Plate Count - PCA (3days @ 30°C)	cfu/mL	SS	-	-	-		
Zygo Sacc. - Sel. Media (6days @ 25°C)	-	SS	-	-	-			
Physical Properties								
Storage / Shelf Life		Coolroom 2 - 4 C / Shelf life up to 2 years.						
Transport		Reefer containers @ + 2 C						
Packaging	Option 1	Pack Type	Recond. Steel Drum (ASEPTIC)			Option 2	Pack Type	
		Liners	1 x 60µm, 1 x Scholle 802955				Liners	
	Seals	Cable ties, PP Seal, Dunnage			Seals			
	vol. / wt.	200 L / ~210kg per drum			vol. / wt.			

Product Description:		SINGLE STRENGTH CABERNET GRAPE JUICE						
Allocation:						Product Code:	XXJRCAS_PIW0	
Country of Origin:		Australia				Cust. Spec. #:	N/A	
VI1 Required?	No	VI1:	N/A	G.I.:	S.E.A	L.I.P.Compliant?	Yes	
Product may contain traces of the following allergens (Tick "✓" where appropriate):								
Egg	x	Milk		x	Sulphites		✓	
Fish	x	Nuts		x	GMO		x	
Preparation Details:		75 gms / tonne PMS added at Harvest						
		Fruit harvested & delivered to BHW as per AVL Grower Manual						
		T'Flash, Press, de-pectinise & chill, cold settle or RDV & Standardise.						
Analysis		Units	@	Spec	Tolerance		Comments	
					MIN	MAX		
CRITICAL	Brix (Refractometer @ 20 ^o)		-	SS	23	21	26	
	Free SO ₂		mg/L	SS	RECORD	-	-	
	Total SO ₂		mg/L	SS	30	10	60	
	pH (dilution)		-	SS	3.5	3.2	3.65	
	pH (concentrate)		-	conc	-	-	-	
	Total Acidity (as Tartaric)		g/L	SS	4.5	4	6.5	
	Acidity (Citric Acid)		% w/w	conc	-	-	-	
	Volatile Acidity (As Acetic Acid)		g/L	SS	< 0.3	-	-	
	Turbidity (NTU)		-	20Bx	20	10	30	
	Alcohol (hydrometer)		% abv	-	-	-	-	
Alcohol (distillation)		% abv	conc	-	-	-		
Alcohol (alcolyser)		% abv	-	-	-	-		
Terpenes		mg/L	-	-	-	-		
Ascorbic Acid		mg/L	-	-	-	-		
Other preservatives		-	conc	NIL	-	-		
STABILITY	Heat (Protein) Stability (Difference)		-	20Bx	-	-	-	
	Cold (Tartrate) Stability		-	20Bx	-	-	-	
	Pectin		-	SS	NEGATIVE	-	-	
	Haze Test		-	conc	-	-	-	
COLOURS	Absorbance @ 420nm - 10mm Cell		-	20Bx	-	-	-	
	Absorbance @ 430nm - 10mm Cell		-	SS	RECORD	-	-	
	Absorbance @ 440nm - 10mm Cell		-	20Bx	-	-	-	
	Absorbance @ 520nm - 10mm Cell		-	SS	500	300	800	
	Transmittance @ 660nm - 10mm Cell		-	20Bx	-	-	-	
	Colour Hue		-	SS	2	1.6	2.1	
Colour Intensity		-	-	-	-	-		
Colour Grade		-	conc	-	-	-		
METALS	Potassium		mg/L	20Bx	-	-	-	
	Calcium		mg/L	-	-	-	-	
	Sodium		mg/L	20Bx	-	-	-	
MIRCOBIAL	Yeast - WLN (7days @ 26°C)		cfu/mL	SS	0	0		Aseptically packed
	Mould - WLN (7days @ 26°C)		cfu/mL	SS	0	0		
	Coliform - VRB (24hours @ 30°C)		cfu/mL	SS	0	-	-	
	T.A.B - YSG (5days @ 45°C)		cfu/mL	SS	0	-	-	
	Total Plate Count - PCA (3days @ 30°C)		cfu/mL	SS	0	-	-	
	Zygo Sacc. - Sel. Media (6days @ 25°C)		-	SS	0	-	-	
Physical Properties								
Storage / Shelf Life		Coolroom 2 - 4 C / Shelf life up to 2 years.						
Transport		Reefer containers @ + 2 C						
Packaging	Option 1	Pack Type	Recond. Steel Drum (ASEPTIC)			Option 2	Pack Type	
		Liners	1 x 60µm, 1 x Scholle 802955				Liners	
	Seals	Cable ties, PP Seal, Dunnage			Seals			
	vol. / wt.	200 L / ~210kg per drum			vol. / wt.			

Product Description:		SINGLE STRENGTH SHIRAZ GRAPE JUICE						
Allocation:						Product Code:		
Country of Origin:		Australia				Cust. Spec. #:	N/A	
VI1 Required?	No	VI1:	N/A	G.I.:	S.E.A	L.I.P.Compliant?	Yes	
Product may contain traces of the following allergens (Tick "✓" where appropriate):								
Egg	x	Milk		x	Sulphites		✓	
Fish	x	Nuts		x	GMO		x	
Preparation Details:		75 gms / tonne PMS added at Harvest						
		Fruit harvested & delivered to BHW as per AVL Grower Manual						
		T'Flash, Press, de-pectinise & chill, cold settle or RDV & Standardise.						
Analysis		Units	@	Spec	Tolerance		Comments	
					MIN	MAX		
CRITICAL	Brix (Refractometer @ 20 °C)		-	SS	23	21	26	
	Free SO ₂		mg/L	SS	RECORD	-	-	
	Total SO ₂		mg/L	SS	30	10	60	
	pH (dilution)		-	SS	3.5	3.2	3.65	
	pH (concentrate)		-	conc	-	-	-	
	Total Acidity (as Tartaric)		g/L	SS	4.5	4	6.5	
	Acidity (Citric Acid)		% w/w	conc	-	-	-	
	Volatile Acidity (As Acetic Acid)		g/L	SS	< 0.3	-	-	
	Turbidity (NTU)		-	20Bx	20	10	30	
	Alcohol (hydrometer)		% abv	-	-	-	-	
	Alcohol (distillation)		% abv	conc	-	-	-	
	Alcohol (alcolyser)		% abv	-	-	-	-	
	Terpenes		mg/L	-	-	-	-	
	Ascorbic Acid		mg/L	-	-	-	-	
	Other preservatives		-	conc	NIL	-	-	
STABILITY	Heat (Protein) Stability (Difference)		-	20Bx	-	-	-	
	Cold (Tartrate) Stability		-	20Bx	-	-	-	
	Pectin		-	SS	NEGATIVE	-	-	
	Haze Test		-	conc	-	-	-	
COLOURS	Absorbance @ 420nm - 10mm Cell		-	20Bx	-	-	-	
	Absorbance @ 430nm - 10mm Cell		-	SS	RECORD	-	-	
	Absorbance @ 440nm - 10mm Cell		-	20Bx	-	-	-	
	Absorbance @ 520nm - 10mm Cell		-	SS	500	300	800	
	Transmittance @ 660nm - 10mm Cell		-	20Bx	-	-	-	
	Colour Hue		-	SS	2	1.6	2.1	
	Colour Intensity		-	-	-	-	-	
Colour Grade		-	conc	-	-	-		
METALS	Potassium		mg/L	20Bx	-	-	-	
	Calcium		mg/L	-	-	-	-	
	Sodium		mg/L	20Bx	-	-	-	
MIRCOBIAL	Yeast - WLN (7days @ 26°C)		cfu/mL	SS	0	0	-	Aseptically packed
	Mould - WLN (7days @ 26°C)		cfu/mL	SS	0	0	-	
	Coliform - VRB (24hours @ 30°C)		cfu/mL	SS	0	-	-	
	T.A.B - YSG (5days @ 45°C)		cfu/mL	SS	0	-	-	
	Total Plate Count - PCA (3days @ 30°C)		cfu/mL	SS	0	-	-	
	Zygo Sacc. - Sel. Media (6days @ 25°C)		-	SS	0	-	-	
Physical Properties								
Storage / Shelf Life		Coolroom 2 - 4 C / Shelf life up to 2 years.						
Transport		Reefer containers @ + 2 C						
Packaging	Option 1	Pack Type	Recond. Steel Drum (ASEPTIC)			Option 2	Pack Type	
		Liners	1 x 60µm, 1 x Scholle 802955				Liners	
	Seals	Cable ties, PP Seal, Dunnage			Seals			
	vol. / wt.	200 L / ~210kg per drum			vol. / wt.			