



Growers' Co-Operative Grape Juice Co., Inc.
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Product Specification

Effective: 5/8/25

Supersedes: 3/8/05

Concord Blend Grape Juice Concentrate, 500 color

Product and Process Description:

Concord Blend Grape Juice Concentrate is a purple/ red, flavorful grape juice concentrate standardized to Brix, acid, color, and flavor. It is produced from mature, unfermented Eastern US (Lake Erie Concord Grape Belt) Concord Grapes (*Vitus Labrusca*) by pressing into juice, then clarifying, detartrating, evaporating and returning essence. It is standardized by blending with other red and/ or white grape concentrates, which may be domestic or import origin, depending on customer requirements. No sugars, acids, or sweeteners have been added.

Concord Blend Grape Juice Concentrate has been processed in accordance with good manufacturing practices under strictly sanitary conditions that meet the requirements of the U.S Food and Drug Administration (21 CFR Parts 110 {GMP} and 120 {HACCP}).

Product Specifications:

Brix	67.5 - 68.5 at 20 degrees C
Titrateable Acidity	2.0 – 3.0 w/w % as Tartaric Acid
pH	2.7 - 3.7
Color	500 - 600 color; color = (abs @ 520 x 2000)/ sample wt when 2 g diluted into 100 mL with pH 3.2 McIlvanes buffer
Color Ratio	≥ 1.6 (abs 520 nm/ abs 430 nm)
Color - visual	Purple - Red, No Brown Cast
Turbidity	< 50 NTU at 16 Bx
Insoluble Solids	≤ 1% at 68 Brix
Sulfite	< 10 ppm at 16 Bx
Organoleptic	Full bodied grape aroma and flavor; no off flavors
Total Plate Count	<100 CFU/mL Maximum
Yeast and Mold Count	<100 CFU/mL Maximum
Total Coliforms	<10 CFU/mL Maximum

Packaging:

Standard packaging is a reconditioned open top metal drum with a Brammall seal. Each drum is lined with two food grade polyethylene liners each tied with a self-locking cable tie. Drums are filled to 50.0 gallons (556 lb net). Concentrate is also available in bulk tankers or 5-gallon pails.

Shelf Life and Storage:

The shelf life at 30-45 degrees F is one year. Grape concentrates may display minor sugar crystallization over long storage periods at storage temperatures below 45 degrees F.