



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

Effective: 2/27/2023  
new

## Catawba Grape Juice Concentrate, 68Bx

### Product and Process Description:

Catawba Grape Juice Concentrate is a light red, moderately flavorful grape juice. It is produced from mature, unfermented Catawba grapes by pressing into juice, then clarifying, detartrating, concentrating, and returning essence. It is pressed so color extraction is minimized so the customer can either make a pink/rose or white Catawba wine. No water, other grapes, grape juices, or sugars, have been added. Depending on various customer needs, sulfites may or may not be added.

Catawba 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) and New York State Dept. of Agriculture and Markets. It is the product of USA.

### Product Specifications:

Brix	67.5 – 68.5 at 20C
Titratable acidity	3.0 – 4.5 w/w % as tartaric acid
pH	2.7-3.7
Color - visual	light red/rose
Color	< 200 (conc basis at 520 nm when 2g diluted with pH 3.2 McIlvanes buffer)
Turbidity	< 100 NTU at 16 Bx
Insoluble solids	< = 1%
Sulfite	< 10 ppm if none added; some years about 100 ppm added
Organoleptic	Typical Catawba 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 reconditioned open top metal drums, made tamper evident with a uniquely numbered cable seal. Each drum is lined with two food grade liners, each closed with a self-locking cable tie. Drums are filled to 50.0 gallons (556.5 lb net). Concentrate is also available in 5 gallon pails by special arrangement.

### Shelf Life and Storage:

The shelf life at 30-45 F (-1 – 7C) is one year. Natural sugars may crystallize out over long periods at temperatures below 45F. They are readily soluble when diluted with water. Concentrate may be frozen with a 2 year shelf life. Concentrate may be stored at ambient temperature for a week, such as during transportation.