



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

Effective: 2/7/22

Supersedes: 4/22/20

Concord Grape Juice Concentrate, 68 Brix, OU kosher

Product and Process Description:

68 Brix Concord Grape Juice Concentrate is a dark purple, highly flavorful, grape juice concentrate. It is produced from mature, unfermented Eastern US (Lake Erie Concord Grape Belt) Concord Grapes (*Vitis labrusca*), by pressing them into juice, then clarifying, detartrating, evaporating and returning essence. No other grapes, other fruits, sweeteners, acidulants, colorants, or sulfites have been added.

OU 68 Brix Concord 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 (including 21 CFR Part 110 – GMP, Part 120 – HACCP, and applicable BioTerrorism and FSMA rules) and New York State Dept. of Agriculture and Markets. It is further processed under the rabbinical supervision of the Orthodox Union and is only valid with an OU seal. It is the product of USA.

Product Specifications:

Brix	67.5 - 68.5 at 20 C
Titratable Acidity	2.2 - 4.5 w/w % as tartaric acid
pH	2.7-3.7
Color	750 – 1,200 red value (conc basis at 520 nm when 2g diluted with pH 3.2 McIlvanes buffer)
Color Ratio	>= 1.8 (abs 520 nm/ abs 430 nm)
Color - visual	dark purple - red, no brown cast
Turbidity	< 50 NTU at 16 Bx
Insoluble solids	< = 1% at 68 Bx
Sulfite	< 10 ppm at 16 Bx; no sulfites added
Organoleptic	full bodied Concord aroma and flavor; no off flavors
Total Plate Count	<100 cfu/g
Yeast and Mold Count	<100 cfu/g
Total Coliforms	<10 cfu/g
Thermophilic acidophilic bacilli (TAB)	<1 cfu/g
Heat resistant molds	< 100 cfu/g
Arsenic (As)	< 23 ppb inorganic
Lead (Pb)	< 30 ppb
Pesticide residues	conforms to US Food, Drug, and Cosmetic Act

Packaging:

Standard packaging is drums. Drums are reconditioned, open top, metal, no-bung lid, made tamper evident with a uniquely numbered cable seal provided by the OU. Each drum is lined with two food grade liners, each closed with a self-locking cable tie. Drums are filled to 50 gallons (556.5 lb net). Concentrate is also available in tankers, totes, or pails by special arrangement.

Shelf Life and Storage:

The shelf life at 30-55 F (-1 – 23C) 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 and stored for at least two years. Concentrate may be stored at ambient temperature for several days, such as during transportation.