

 Technical Data Sheet	Title 45° Concord Grape Puree Concentrate		Document Number M-QA-TDS-037
		FROZEN	
	Review Date: 3/10/2026 Approved By: Edward Thomas	Revision No: 003 Revision Date: 3/10/2026	Page 1 of 2

Product Summary

- Processed from freshly harvested concord grapes
- Contains no artificial ingredients or fillers
- This product complies with the Federal Juice HACCP Regulation 21 CFR Part 120
- This product contains lead and possibly other chemicals regulated by the California Proposition 65
- This product complies with the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C. §136 et seq.)

Analytical & Sensory

Brix:	45° +/- 0.5 or as specified
pH:	2.7-4.1; varies with crop year
Acidity:	1.0-4.0% by weight as tartaric; varies with crop year
Appearance:	Typical for concord grape puree concentrate; bright purple or reddish purple color with smooth texture due to uniform, small particle size
Flavor/Aroma:	Typical of concord grapes; free from fermented, metallic, or other objectionable flavors or odors.

Microbiological

Total Plate Count:	<500/g
Yeast & Mold:	<100/g
Coliform:	<10/g

Packaging & Storing

- Steel open head drums with fitment bag and poly liner, 501-pound fill
- Plastic pails, 50-pound fill
- Store at less than 0°F, shelf life at least 3 years from date of manufacture, in unopened containers
- Ship via refrigerated vans frozen

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Each drum/pail is labeled with:

- Lot number
- Product ID
- Brix
- Essence designator
- Fill (gallons/net weight)