 <b>Technical Data Sheet</b>	Title		Document Number
	<b>NFC Concord Grape Puree</b>		<b>M-QA-TDS-085</b>
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		<b>ASEPTIC</b>	

### Product Summary

- Processed from ripe 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:	14° minimum
pH:	2.7-4.1; varies with crop year
Acidity:	0.4-1.3% by weight as tartaric; varies between crop year
Appearance:	Typical for concord grape puree; bright purple with no browning or off color
Flavor/Aroma:	Typical of concord grapes, free from fermented, metallic, or other objectionable flavors or odors.

### Microbiological

Total Plate Count:	<20/g
Yeast & Mold:	<10/g

### Packaging & Storing

- Steel open head drums with aseptic bag inside a poly liner, 440 pound fill
- Aseptic bag in pail
- 36 month shelf life shipped & stored 36-80°F / 2-26°C
- Product may darken over time
- **DO NOT FREEZE**
- *Milne recommends shipping and storing aseptic packed product under refrigerated conditions (36-46°F / 2-8°C)*

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**Each drum/pail is labeled with:**

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