



www.parchem.com



GIVE US A CALL
800-282-3982
914-654-6800

GET A QUICK QUOTE

Typical Product Specifications & Properties

White Grape Juice Concentrate 68 Brix

CAS Number: :

Specifications	Limits
Flavor	Free from scorched, fermented, caramelized or other undesirable flavor.
Brix (Direct @ 20 deg C)	68.00 +/- 1.00
Appearance	Clear to pale yellow-beige
pH	2.3 – 3.8
Specific gravity	1.33129– 1.34558
Concentration	>16.00 Brix at Single Strength
Reconstitution	1 part White Grape Juice Concentrate 68 Brix + 4.33 parts water
Shelf Life	Frozen (0 degrees F): 730
Shelf Life	Ambient (70 degrees F): 7
Microbiological	Yeast & Mold <100
Microbiological	Total Plate Count < 1000
Allergens	None



GET A QUICK QUOTE

415 Huguenot Street, New Rochelle, New York 10801

Disclaimer: this is a web generated product specification and property document. All information on this document is subject to reconfirmation at time of quote and order.



www.parchem.com



GIVE US A CALL
800-282-3982
914-654-6800

GET A QUICK QUOTE

Specifications	Limits
Flavor	Full flavored and typical of fine quality white grape juice concentrate.
Brix (Corrected)	67.10 – 69.30
Aroma	Characteristic of Grapes, free from acetic, musty or otherwise foreign odors
Acidity	1.00 +/- 0.50 as Tartaric
Shelf Life	Refrigerated (38 degrees F): 60



GET A QUICK QUOTE

415 Huguenot Street, New Rochelle, New York 10801

Disclaimer: this is a web generated product specification and property document. All information on this document is subject to reconfirmation at time of quote and order.