



SABA
Cooked grape must

SQPr. AC1640

Rev. 01
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INGREDIENTS: Cooked grape must. *Contains sulphites.*

PHYSICO-CHEMICAL FEATURES:

Analisis	Method	Units	Values
Total acidity (acetic acid)	Acid –base Titration	g/100ml	2.0 - 3.0
pH	Potentiometry	pH	2.00 - 3.50
Relative density 20°/20°	Pycnometer		1.30 – 1.36
Total sulphur dioxide	Titration	ppm	< 120
Lead	ICP – MS/ Atomic Adsorption	mg/l	< 0.3

MICROBIOLOGICAL FEATURES:

Analysis	Method	Units	Standard Values
Total viable count	ISO 4833	cfu/ml	< 1000
Yeast	ISO 21527-1	cfu/ml	< 500
Mould	ISO 21527-2	cfu/ml	< 100
E.Coli	ISO 16649-2	cfu/ml	<1
Staphylococcus coag.+	ISO6888	cfu/ml	<1
Salmonella	ISO 6579	/25 ml	Absent

SHELF LIFE: 24 months

STORAGE: Store in a cool dry place, out of direct sunlight.

NON - GMO: The product and its ingredients don't contain genetically modified material and do not come from any process that could imply genetically modification the product.

IONIZING RADIATION: The product and its ingredients have not been treated with ionizing radiations.

In full compliance with Italian, E.E.C. and U.S. F.D.A. regulations on food production.
Manufactured in an HACCP approved plant

CERTIFICATIONS:

- BRC (Global Standard for Food Safety) Version 7 (Grade AA) by CSQA - Italy
- IFS International Food Standard Version 6 (Higher Level) by CSQA - Italy
- ISO14001-9001 by CSQA.
- Workplace Conditions Assessment, Certificated by Intertek

Emission CQ

Verification AQ

Approved DAQ-RD