ORGANIC WHOLE RED GRAPE JUICE 300 ML
PRODUCT REGISTRATION IN THE MAPA: RS
002300-0.000003
BUSINESS REGISTRATION IN THE MAPA: 0023000
BRAND: MONTE VÊNETO
NCM: 20096100 / CEST CODE: 1701000
MANUFACTURER
MONTE VÊNETO JUICE CO-OP
CNPJ 08.841.296/0001-85
RST 359, Km 11,3 Li - Júlio de Castilhos S/N Cotiporã

- RS CEP: 95335-000

INGREDIENTS

Organic whole red grape juice.
Grape Selection: $65 \%$ Bourgundy, $20 \%$ Isabel e $15 \%$ others (approximately).


Does not contain any significant amounts of proteins, total fat, saturated fat, trans fat and sodium. *Daily Values of reference are based on a diet of 2.000 kcal or 8400 kj . Your daily values can be higher or lower according to your energetic needs.
PS: due to crop and the fact that it is a natural product it might present texture, color and flavor alterations and it may occur the accumulation of the natural fruit residue.

| Physico-chemical properties | Unit | Limits |  |
| :---: | :---: | :---: | :---: |
|  |  | Minimum | Maximum |
| Total acidity | Meq/l | 70 | 100 |
| Volatile acidity | Meq/1 | - | 10 |
| Color intensity | Abs | 1,05 | 1,3 |
| Alcoholic graduation $20{ }^{\circ} \mathrm{c}$ | $\% \mathrm{v} / \mathrm{v}$ | 0 | 0,5 |
| Soluble solids ( ${ }^{\text {b }}$ brix) a $20{ }^{\circ} \mathrm{c}$ |  | 14 | 15,5 |
| Pectin | Negative |  |  |
|  |  |  |  |
| Microbiological characteristics |  |  |  |
| Parameter |  | Maximum limit |  |
| Salmonella spp. $/ 25 \mathrm{~mL}$ |  | Absence |  |
| Enterobacteriaceae UFC/mL |  | $10^{2}$ |  |
| Molds and Yeasts UFC/mL |  | $10^{2}$ |  |

## EXPIRATION

24 months as long as the product is maintained in its original package and stored in a cool, dry and airy place protected from sunlight. Do not freeze the product. After opened, the product should be refrigerated between $2^{\circ} \mathrm{C}$ and $6^{\circ} \mathrm{C}$.

## PACKAGING

Primary: Glass Packaging with capacity for 300 mL .
Secondary: Reinforced cardboard boxes with top and bottom flaps sealed with glued or laminated duct tape, containing 12 primary units.

## SENSORY ANALYSIS

Intense Rubi colouring with violet reflexes, fruity grape aroma, and also blackberries and raspberries. In the mouth it presents an excellent balance between sweetness and acidity. Suggestion of pairing: best served with meat and spicy sauces. Temperature advised for consumption: $6^{\circ} \mathrm{C}$ to $10^{\circ} \mathrm{C}$.

| PACKAGING INFORMATION: |  |
| :--- | :---: |
| PALLET |  |
|  |  |
| Quantity of layers per pallet |  |
| Quantity of boxes per layers | 8 layers |
| Quantity of boxes per pallet | 18 boxes |
| Pallet length | 144 boxes |
| Pallet width | 1,20 meters |
| Pallet height | 1 meter |
| Pallet total weight | $1,40 \mathrm{~meters}$ |
|  | $1.170,4 \mathrm{~kg}$ |
| Box lenght |  |
| Box width | $26,5 \mathrm{~cm}$ |
| Box height | $20,1 \mathrm{~cm}$ |
| Box gross weight | $16,3 \mathrm{~cm}$ |
| Quantity of bottles per box | $6,65 \mathrm{~kg}$ |
| Box barcode | 12 units |
| Box internal code | 17898994046261 |
|  | 850 |
| Volume per bottle |  |
| Bottle sizes | BOTTLE |
| Bottle gross weight | 300 ml |
| Bottle net weight | Diameter $=6,45 \mathrm{~cm}$ |
| Bottle barcode | Height $=15 \mathrm{~cm}$ |
| Unit internal code | $0,525 \mathrm{~kg}$ |

