## WHOLE RED GRAPE JUICE 200 ML

PRODUCT REGISTRATION IN THE MAPA: RS
002300-0.000004
BUSINESS REGISTRATION IN THE MAPA: 002300-0 BRAND: MONTE VÊNETO
NCM: 2009.61.00 / CEST CODE: 1701000
MANUFACTURER
MONTE VÊNETO JUICE CO-OP
CNPJ 08.841.296/0001-85
RST $359, \mathrm{Km}$ 11,3 Li - Júlio de Castilhos S/N Cotiporã

- RS CEP: 95335-000

INGREDIENTS
Whole red grape juice .
Selection: 45\% Burgundy, 25\% Isabel, 20\% Concord, e 10\% others (approximately).
NO ADDED WATER
NO ADDED SUGAR
NO ADDED PRESERVATIVES
NO ADDED COLOURINGS


ESTIMATED NUTRITIONAL INFORMATION

| Amount per portion <br> Portion: 2000ml (1 glass) |  | \%(DV*) |
| :---: | :---: | :---: |
| Caloric Value | $110 \mathrm{kcal}=460 \mathrm{~kJ}$ | 5 |
| Carbohydrates | 27 g | 9 |
| Dietary fiber | $1,5 \mathrm{~g}$ | 6 |

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 | $\mathrm{meq} / \mathrm{L}$ | 70 | 100 |
| Volatile acidity | $\mathrm{meq} / \mathrm{L}$ | - | 10 |
| Color Intensity | Abs | 0,85 | 1 |
| Alcoholic graduation $20^{\circ} \mathrm{c}$ | $\% \mathrm{~V} / \mathrm{V}$ | 0 | 0,5 |
| Soluble solids ${ }^{\circ}{ }^{\circ}$ brix) $\mathrm{a} 20^{\circ} \mathrm{c}$ |  | 14 | 15 |
| Pectin | Negative |  |  |
| Parameter |  | Maximum limit |  |
| Salmonella spp. $/ 25 \mathrm{~mL}$ | Absence |  |  |
| Enterobacteriaceae UFC/mL | $10^{2}$ |  |  |
| Molds and Yeasts UFC/mL | $10^{2}$ |  |  |
| EXPIRATION |  |  |  |

12 months after date of fabrication and 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 $5^{\circ} \mathrm{C}$.

## PACKAGING

Primary: Asceptic carton packaging of 200 ml capacity
Secundary: Carton boxes, with superior plastic seal, contains 24 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 | 10 layers |  |  |
| Quantity of boxes per layers | 17 boxes |  |  |
| Quantity of boxes per pallet | 170 boxes |  |  |
| Pallet length | $1,20 \mathrm{~meters}$ |  |  |
| Pallet width | $1,0 \mathrm{~meter}$ |  |  |
| Pallet height | $1,1 \mathrm{~meters}$ |  |  |
| Pallet total weight | $930,75 \mathrm{~kg}$ |  |  |
| BOX |  |  | 40 cm |
| Box lenght | $15,5 \mathrm{~cm}$ |  |  |
| Box width | 11 cm |  |  |
| Box height | $5,475 \mathrm{~kg}$ |  |  |
| Box gross weight | 24 units |  |  |
| Quantity of units per box |  |  |  |
| Box barcode |  |  |  |
| Box internal code |  |  |  |
|  |  |  |  |
| Volume per Unit | 200 ml |  |  |
| Units lenght | $4,5 \mathrm{~cm}$ |  |  |
| Units width | $4,5 \mathrm{~cm}$ |  |  |
| Units height | 11 cm |  |  |
| Units gross weight | $0,224 \mathrm{~kg}$ |  |  |
| Units net weight | $0,212 \mathrm{~kg}$ |  |  |
| Units codebar |  |  |  |
| Units internal code |  |  |  |

