

**COOKED MUST**

MAIN VARIETY	COOKED GRAPE MUST		
	CODE 201		
PRODUCTION PERIOD	All year round		
SHIPMENT PERIOD	All year round		
BRIX	Available at 65° brix approx.		
SPECIFICATIONS	In attachment (specifications can change by crop to crop, according to the weather conditions and maturation of the grapes)		
MICROBIOLOGICAL DATA FOR ASEPTICALLY FILLED PRODUCT	<b>Yeasts</b> (specific terrain 37°C, 48 hours) <b>Molds</b> (specific terrain 37°C, 48 hours) <b>Total bacteria</b> (specific terrain 37°C, 48 hours) <b>Pathogens bacteria</b> (spec.terrain 37°C, 48 hours)	UFC/g UFC/g UMIFC/g UFC/g	< 10 < 50 < 100 absent
MICROBIOLOGICAL DATA FOR NON PASTEURIZED PRODUCT IN BULK Average value at 15 days from production date	<b>Yeasts</b> (specific terrain 37°C, 48 hours) <b>Molds</b> (specific terrain 37°C, 48 hours) <b>Total bacteria</b> (specific terrain 37°C, 48 hours) <b>Pathogens bacteria</b> (spec.terrain 37°C, 48 hours)	UFC/g UFC/g UMIFC/g UFC/g	< 1000 < 500 < 2000 absent
PACKAGING	Drums: aseptically packed in food grade plastic or metal drums Totes (IBC/bins): not aseptic In bulk: for loading in flexi tank or tank truck		
RECOMMENDED STORAGE CONDITIONS	<b>DRUMS:</b> 6 months at room temperature 12 months between 5°C and 10°C 24 months at < -15°C	<b>BULK &amp; TOTES</b> Quality granted till unloading of goods	
INTENDED USE	Products supplied by Keller Juices are not destined for direct human consumption, the wine products are destined to adults in good health while they are not recommended for vulnerable individuals due to the interaction with alcohol (i.e. pregnant women or individuals with certain medical conditions). Likewise customers are informed that drinking too much fruit juices may, in a poorly balanced diet, increase the risk of incurring into type 2 diabetes.		