
PRO SERIES

Hard Seltzer Base

PRODUCT ANALYTICAL SPECIFICATION

Product: Neutral Seltzer Base 1+9 (Homebrew) 50103.64
(1 gallon makes 10.00 gallons juice at 9.6°B)

Product Code: 50103.64

Product Description: A blend of sugar, apple juice concentrate and citric acid designed to make a fermentable base for seltzer at 9.8°B. The product is blended, pasteurized, filled into containers and stored at ambient temperature. Diammonium phosphate is added as a yeast nutrient. The fermented product is intended as a neutral 5% ABV base for making flavored seltzers

Concentrate

Brix: 73.1°B min. (as sucrose, corrected for acidity) (AOAC Method 983.17)

Acidity: 1.5; 1.3 – 1.7 % w/w (as citric acid) (AOAC Method 942.15)

Ingredient List: Sugar; Apple Juice Concentrate; Water; Citric Acid; Diammonium Phosphate; Sodium Citrate

Microbiological Analysis:

APC: Less than 200 viable organisms per g (AOAC Method 990.12)

Yeasts & Molds: Less than 50 viable organisms per g (AOAC Method 997.02)

E. Coli & Coliforms: Negative (AOAC Method 991.14)

Single Strength

Brix: 9.6°B Min. (AOAC Method 983.17)

Acidity: 0.19; 0.17 – 0.23 % w/w (as citric acid) (AOAC Method 942.15)

Color description: Very Pale Yellow; to match standard (Observational Analysis)

Flavor description: Neutral, bland; to match standard (Organoleptic Analysis)

Packaging: Product is filled in half (1/2) gallon white plastic jugs with tamper evident closures, 6 per case, by weight to half a gallon = 5.8 lbs (2631 g), or into 5 gal pails or 52 gal drums. Each container is identified with lot code, date of manufacture, net volume and name and address of distributor.

Shipping: Ambient.

Storage: Ambient. For best quality product should be stored 70°F or colder.

Shelf-life: Minimum shelf-life for unopened containers stored at 70°F is one (1) year from the date of manufacture. Product should be inspected by customer after longer storage to ensure quality.

Kosher Status: Product may be certified Kosher upon request (Orthodox Union-OU)

Guarantees: Product conforms in all respects with the applicable provisions of the US Federal Food, Drug and Cosmetic Act and Food Safety Modernization Act. The product is not adulterated or misbranded. Pesticide and chemical residues are guaranteed to meet the applicable FDA and USDA standards, which includes heavy metal regulations. Material and workmanship are of good quality and the product is prepared in accordance with the Food Safety Modernization Act, Juice HACCP and Good Manufacturing Practices under sanitary conditions to minimize the possibility of contamination during the product manufacture.

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Adjustments & Date:

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