ABS	APL – Global Vintners Inc.		Issue Date: Jan 29/24	
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PRODUCT NAME: BP Pomegranate 200 L

ITEM #: G009449

DESCRIPTION: Product is a non-alcoholic beverage obtained from pasteurized grape juice blend. Product contains sulphite (allergen).

KIT INGREDIENTS (ENGLISH): Sugar, Grape juice concentrate, Water, Natural flavor, Citric acid, Malic acid, Diammonium phosphate, Tartaric acid, Potassium sorbate (preservative), Sulfite (preservative), Yeast nutrient, Tannin, Sodium benzoate (preservative) **Contains: Sulfites**

KIT COMPONENTS:

JUICE BLADDER SPECIFICATION:

Brix	61.0 – 64.6
Acid	1.96 – 2.06 % w/v
Free SO ₂	< 70 ppm
Fill Volume:	152.0 L
Pesticides, Lead &	Arsenic - Comply with Health Canada and FDA
	Regulations

FLAVOR PACK SPECIFICATION:

	Brix Sorbic Acid Free SO ₂ Fill Volume: Pesticides, Lead & Arser	74.5 – 76.0 < 1000 ppm < 150 ppm 6 units @ 8.0 L hic - Comply with Health Canada and FDA Regulations
COUNTRY OF ORIGIN:	Made in Canada from im	ported and domestic ingredients.
SHELF LIFE:	4 months from the day of	f production
WHERE IT WILL BE SOLD:	Wineries, U.S.A.	

LABELLING:

2 stickers, 1 on drum lid and 1 on side of drum includes: Product Description, Total Volume, Address of Manufacture, Barcode as follows:



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NUTRITIONAL INFORMATION:

about 6081 servings per contair	
Serving size 1.11 fl oz	(33mL
Amount per serving	120
Calories	<u>130</u>
	ly Value
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 33g	12%
Dietary Fiber 0g	0%
Total Sugars 28g	
Includes 19g Added Sugars	38%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.2mg	0%
Potassium 70mg	0%

day is used for general nutrition advice.

INTENDED USE:

Bulk product is to be further processed by the winery, via fermentation to create a beverage alcohol product.

STORAGE / DISTRIBUTION:

: Clean, dry and cool ambient conditions, out of direct sunlight