

RAW MATERIAL SPECIFICATION

CALIFORNIA MADERIA – SALTED

REVISION	02/13/08	AUTHORIZATION	JFC
		PREPARED BY	KCA
NATURE OF REVISION			
DISTRIBUTION			

I. DESCRIPTION

Product is a California Madeira, sweet full bodied, salted desert wine.

II. SPECIFICATION LIMITS

Product shall be in compliance with all applicable Federal, State and Local Regulations.

A. Physical

CHARACTERISTIC	LIMIT
1. Appearance	Amber liquid
2. Flavor and Aroma	Sweet, fruity, slightly aromatic, with no foreign off odors or flavors.
3. Weight per gallon	Approximately 8.43lbs

B. Chemical

CHARACTERISTIC	LIMIT	METHOD	ANALYSIS REF.
1. Alcohol	17.0% - 18.5%	Anton Paar AlcoLyzer	A.O.A.C. 17 th Ed. 980.2
2. SO2 Free	40.0 ppm max	Ripper	MAM & W (p.206) 1980
3. SO2 Total	200.0 ppm max	Ripper	A.O.A.C. 13 th Ed. 11.069
4. Acidity	0.55 to 0.70g/100ml	Titration	A.O.A.C. 13 th Ed. 11.037
5. pH	3.4 – 3.7	pH Meter	A.O.A.C. 13 th Ed. 11.036
6. Copper	0.0 - .20 ppm	Atomic Absorption	A.O.A.C. 13 th Ed. 9.029

CALIFORNIA MADEIRA – SALTED

C. Chemical, cont'd

<u>CHARACTERISTIC</u>	<u>LIMIT</u>	<u>METHOD</u>	<u>ANALYSIS REF.</u>
7. Iron	0.0 – 7.0 ppm	Atomic Absorption	A.O.A.C. 13 th Ed. 11.022
8. Salt	1.5% - 1.7%	Titration	A.O.A.C. 13 th Ed.

This product shall comply with California's Department of Health Services Sections 17010 , Provisions Applicable to Wine Produced in California, and Section 17015, Wines Bearing the Appellation of Origin "California" or a Geographical Subdivision Thereof.

III. PACKAGING

- A. Food grade plastic containers approximately 57 gallons
- B. Larger containers up to tank truck available.

IV. STORAGE

Wine should be kept in full containers and protected from air. Shelf life of unopened plastic containers is 4 to 8 months, depending on storage temperature. Should be stored at 55 to 75 F and shipped at ambient temperature.