

RAW MATERIAL SPECIFICATION

CALIFORNIA PALE DRY SHERRY -SALTED

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

I. DESCRIPTION

Product is a California Pale Dry Sherry baked and aged developing desired sherry flavor.

II. SPECIFICATION LIMITS

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

A. Physical

CHARACTERISTIC	LIMIT
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| 1. Appearance | Light to medium amber |
| 2. Flavor and Aroma | Typical slight nut-like Sherry with no off flavors or odors |
| 3. Weight per gallon | Approximately 8.4lbs |

B. Chemical

CHARACTERISTIC	LIMIT	METHOD	ANALYSIS REF.
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|---------------------|---------------------|----------------------|--------------------------------------|
| 1. Alcohol | 17.0% - 18.0% | 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 | 3.2 – 3.8 | 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 |

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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 and shipped at 55F.