

Item: **Grape juice, Instant**

Document: **PCR-J-002, Juice, Fruit, Instant**

Approximate Caloric Value Per Serving: **60**

Component Classification: **Ancillary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Powder: Uniform, free flowing, dry mixture, purple color.
Rehydrated: Purple color.

Odor: Powder: Typical of grape powder.
Rehydrated: Sweetened grape.

Flavor: Powder: Typical of grape powder.
Rehydrated: Sweetened grape.

Texture: Powder: Free of hard lumps.
Rehydrated: No discernible lumps and sediment free.

Possible Deteriorative Changes

Appearance: Powder: Not free flowing dry mixture, diminished purple color.
Rehydrated: Loss of Purple color.

Odor: Powder: Diminished grape, burnt or scorched.
Rehydrated: Diminished grape.

Flavor: Powder: Diminished grape flavor, burnt or scorched.
Rehydrated: Diminished grape flavor, bitterness may develop. Burnt or scorched flavor.

Texture: Powder: Not free of hard lumps.
Rehydrated: Lumps and sediment.

Unique Examination/Test Procedures

Initial examination should be in granular, dehydrated form. Final examination should be performed after reconstitution per package instructions.

Special Notes

NA