



Specification Sheet

Product name: Phantasm

Phantasm is a patent pending powder extract derived from Marlborough Sauvignon Blanc Grapes. It is high in Thiol precursor compounds and designed to be added during active fermentation in beer to increase tropical aromas and flavours.

Parameters	Specifications	Methods
Grapes	100%	Internal Method

Total Fat	3.0	g/100g	AOAC 948.15 OMA online (mod)
Carbohydrate	77.1	g/100g	By Calculation
Total Sugar	36.2	g/100g	Analytical Biochemistry 47, 1972
Moisture at 70°C	2.4	g/100g	AOAC 926.12 OMA online
Ash	7.9	g/100g	AOAC 920.153 OMA online
Fructose*	16.9	g/100g	In House Method
Glucose*	17.3	g/100g	In House Method

Analysis	Result	Units	Method
Faecal coliforms	Not Detected	per gram	Compendium 5th Edn 2015 Ch 9
<i>E. coli</i>	Not Detected	per gram	Compendium 5th Edn 2015 Ch 9
<i>Salmonella</i>	Not Detected	per 25g	AOAC 2016.01
Aerobic Plate Count at 35°C	1.2 x 10 ⁴	cfu/g	Compendium 5th Edn 2015 Ch 8
Coagulase positive Staphylococci	<10	cfu/g	ISO 6888-1:1999 amendment 2003
<i>Listeria</i>	Not Detected	per 25g	FDA BAM On Line
Moulds	<10	cfu/g	British Pharmacopoeia
Yeasts	2.3 x 10 ⁴	cfu/g	British Pharmacopoeia
Crude Protein	9.6	g/100g	AOAC 981.10 OMA online (mod)

Result note: The protein result has been calculated using the factor of 6.25

Composition: Sauvignon Blanc Grapes

Country of origin: New Zealand

Phantasm Limited | 9 Walmer Street | Wellington | New Zealand