

**SUNFRESH FOOD SERVICE**

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**2017****WINE SUPPLIES ORDER FORM****Pickup #**

<b>Name:</b>	<b>Order date:</b>
<b>Phone: cell</b> home	<b>Requested Pick-Up:</b>
<b>Email:</b>	notes:

FOR OFFICE USE ONLY:

Entered: / / Called: / / Delivered: / /

( Prices subject to change) CALL for pricing &amp; availability

**C O N T A I N E R S**

Category		Price	Code	Quantity
<b>Carboys Plastic</b>	3 Gallon Carboy ( Plastic )	\$18.00	z3p	
	5 Gallon Carboy ( Plastic )	\$20.00	z5p	
	6 Gallon Carboy ( Plastic )	\$21.00	z6p	
<b>Carboys Glass</b>	3 Gallon Carboy ( Glass )	\$25.00	z3g	
	5 Gallon Carboy ( Glass )	\$30.00	z5g	
	6 Gallon Carboy ( Glass )	\$34.00	z6g	
<b>Demi-John</b>	54 Liter Glass Demi-John in basket	\$53.00	zdj15	
<b>Wine Bottles (12 per case, 750 ml) &amp; Caps</b>	<b>Cork Type</b>	Green	\$11.99	z11
		Clear	\$11.99	z12
	<b>Screw Type</b>	Green	\$13.99	z13
		Clear	\$13.99	z14
	<b>Screw Caps</b>	Metal 28mm	\$0.16	z15
		Polyseal 28mm	\$0.39	z16
<b>Speciality Bottles 375 ml</b>	Bellissima Bottles: Cork Finish: 12/case clear /smoke	\$24.00	z48b	
	Mid-Punt Bottles: Cork Finish 24/ case clear /green	\$24.50	z48p	
<b>Gallon Jugs &amp; Caps</b>	<b>Gallon Jugs</b>	Each	\$4.25	z17
		Case of 4	\$15.00	z18
	<b>Screw Caps</b>	Metal 38mm	\$0.29	z19
		Polyseal 38mm	\$0.79	z20
		38 mm. Plastic Screw Cpas: Drilled for Gallon Jugs (Use with Econolock)	\$0.80	z21

**C L O S U R E S**

Category		Price	Code	Quantity
<b>Bottling Corks</b>	9 x 1 3/4 " 1st Quality Straight	1 dozen	\$2.00	z22
		50 count	\$7.00	z23
		100 count	\$12.99	z24
		1000 count	\$119.99	z25
	Synthetic 9 x 1 1/2" Printed	1 dozen	\$4.00	z26
		50 count	\$12.00	z27
		100 count	\$22.50	z28
		1000 count	\$185.50	z29
<b>Tasting Corks</b>	Hard Plastic Tops-soft pliable bottom (25/bag)	\$6.00	z30	
<b>Misc. Corks SOLID</b>	#9---15/16 to 3/4: Fits 5th Bottles (25/bag)	\$4.00	z31	
	#14---1 3/16 to 15/16: Fits 1 Gal. Jugs	\$0.50	z32	
	#16---1 5/16 to 1 1/16: 5 & 6 Gal. Carboys	\$0.75	z33	
	#30---2 1/4 to 1 5/16: 15 gal. Demi-Johns	\$3.50	z34	
<b>Universal Bungs</b>	Regular: for 1 gallon jugs to 6 1/2 gallon carboys	Drilled	\$1.00	z38d
		Solid	\$1.00	z38s
	Medium: Fits all better bottles	Drilled	\$1.99	z39d
		Solid	\$1.99	z39s
	Large: for Demi-Johns and Barrels	Drilled	\$2.99	z40d
		Solid	\$2.99	z40s

<b>Rubber Stoppers</b>	#6.5 (1 3/8 to 1 1/8) Fits Carboys	Drilled	\$1.49	z46d	
		Solid	\$1.59	z46s	
	#10 (1 15/16 to 1 5/8) Fits Better Bottles	Drilled	\$2.49	z42d	
		Solid	\$2.59	z42s	
<b>Rubber Stoppers</b>	#10.5 (2 1/16 to 1 3/4) Fits Demi-Johns & Barrels	Drilled	\$2.99	z41d	
		Solid	\$2.99	z41s	
<b>Universal Carboy Cap</b>	Fits 3, 5, and 6 gallon carboys		\$3.25	z43	
<b>Airlocks</b>	Twin Bubble Airlocks		\$1.25	z44	
	Econo Locks		\$1.25	z45	
<b>C L E A N I N G , S A N I T I Z I N G , A N D S T A B I L I Z I N G</b>					
<b>Category</b>			<b>Price</b>	<b>Code</b>	<b>Quantity</b>
<b>YEAST</b>	Montrachet -quick starter- good to 15% alcohol vol.		\$1.00	z50m	
	Premier Blanc - restart stuck ferments w/residual sugars>16%		\$1.00	z50pb	
	Premier Cuve'e - high tolerance to alcohol>18%, stuck ferments		\$1.00	z50pc	
<b>Yeast Nutrient</b>	2oz. ( Use 1 teaspoon / gallon )		\$2.50	z52a	
	1lb. (Use 1 teaspoon /gallon)		\$6.00	z52c	
<b>Pectic Enzyme</b>	28 grams/ 1oz.	1/2 teaspoon / gallon of must before ferment	\$3.00	z47a	
	1 pound	Increase juice yield & prevent pectin haze	\$8.75	z47b	
<b>Super Smoother</b>	Smoother wine & helps reduce aging time - 1oz pack/ 6 gal.		\$5.00	z51	
<b>Wine Conditioner</b>	500mL Sweetner with stabilizer;add to taste, 1-4oz. per gallon		\$7.99	z49	
<b>Camden Tablets</b>	100 Tablets per bottle ( sodium metabisulfite )		\$3.50	z53	
<b>Acid Test Kit</b>	To test ph levels		\$7.99	z92	
<b>Potassium Metabisulfite</b>	Sanitizer: Use 2 oz. per gallon. Antioxident and bactericide - use 2/3 teaspoon per 5 gallon.	Each	\$2.00	z54	
		1 lb.	\$6.00	z54b	
<b>Potassium Sorbate</b>	Stabilizer use 1/2 tsp per gal.	1 oz.	\$1.99	z95	
		1 lb.	\$14.99	z95b	
<b>Straight A Premium Cleaner</b>	Super cleaning power & label removal. Environmentally friendly - use 1 tbsp. per gallon of water.	8 oz. Tub	\$7.50	z55	
		5 lb. Tub	\$25.50	z56	
<b>Barokleen</b>	For cleaning wood barrels	1 lb. Bag	\$3.00	z57	
		4 lb. Bag	\$8.00	z58	
<b>CLEARING AID Fermfast</b>	One package will clear 5 to 6 gallons of wine in 2 days		\$4.50	z93	
<b>Oak Essence</b>	4 oz. instant oak flavor without using oak barrel		\$5.99	z94	
<b>Oak Chips</b>	4 oz. French oak, will treat 25 gallons		\$4.00	z60	
<b>Oak Dust</b>	A blend of American and French Oak, 1 bag for 6 gallons		\$2.00	z61	
<b>E Q U I P M E N T</b>					
<b>Category</b>			<b>Price</b>	<b>Code</b>	<b>Quantity</b>
<b>Brushes for Cleaning</b>	15" Brush for Wine Bottles		\$2.99	z62	
	21" Brush for Gallon Jugs		\$4.99	z63	
	30" Brush for Carboys		\$4.99	z64	
<b>Corkers</b>	Double Level Hand Corker		\$25.99	z66	
	Table Corker		\$62.99	z67	
<b>Bottle Draining &amp; Drying Tree</b>	45 Bottle		\$17.99	z68	
	90 Bottle		\$35.99	z69	
<b>Siphon Kit</b>	Contains curved, clear racking tube, plastic bottle filler, shut-off clamp, and 5 ft. siphon hose		\$7.99	z70	
<b>Bucket Clip</b>	Holds racking tube when siphoning		\$1.99	z70a	
<b>3/8" Auto Siphon</b>	Starts flow with single stroke in 1 inch of liquid. Includes a 24" racking tube. uses 5/16" hose		\$11.99	z71	
	5/16" Hose -		0.35/ ft	z73	
	5/16" Hose Clamp		\$0.90	z74	
<b>Large 1/2" Auto Siphon</b>	1/2" - Larger size of above with 26" racking tube		\$12.99	z72	
	1/2" Hose -		0.50/ ft	z75	
	1/2" Hose Clamp		\$1.95	z76	
<b>Hydrometer</b>	Triple Scale with Instructions		\$5.99	z77	
	Test Jar for Hydrometer- detachable base for easy cleaning		\$4.99	z78	
<b>Job Helpers</b>	Wine Thief (Glass): 12" long x 3/4 diameter		\$5.00	z80	
	FERMTECH Wine Thief (Combo Thief & Test Vial)		\$8.00	z81	

<b>Job Helpers</b>	Carboy Handles: Fits 3, 5, & 6 gallon carboys		\$6.75	z82		
	Better Bottle Snap on Handle: Fits 3, 5, & 6 gallon carboys		\$9.50	z83		
	Carboy Hauler: Fits 5, 6, & 7 gallon carboys		\$12.00	z84		
	Spoons: 24" plastic - heat resistant		\$3.99	z85		
	Funnels: 9" Anti-Splash		\$9.00	z86		
<b>Carboy &amp; Bottle cleaning</b>	Stainless steel power washer attaches to faucet/ auto shutoff		\$11.99	z02		
<b>Bottle Prep</b>	Bottle rinsing or sterilizing before bottling		\$17.99	z98		
<b>Auto Bottle filler</b>	filler accommodates 5/16, 3/8, & 1/2" hoses-- auto shutoff		\$14.99	z01		
<b>PVC Shrink Capsules</b>	With Tear Tabs, 30/bag, Green & Gold		\$3.00	z87		
	With Tear Tabs, 30/bag, Burgundy & Gold		\$3.00	z88		
<b>Bottle Labels</b>	Assorted wine labels 30 count		\$4.75	z96		
<b>Books</b>	Making Homemade Wine		\$4.00	z89		
	Crafty Winemaking		\$10.00	z97		
<b>Vintner's Best Equipment Kit with Better Bottle</b>	7.9 gallon fermenter with drilled and grommetted lid, 6 gallon Better bottle, drilled rubber stopper, 30 corks, econolock, bottle brush, hydrometer, no rinse cleaner, racking tube, siphon hose, bottle filler, instructions		\$59.95	z91		
<b>Super Transfer Pump W/ Prefilter</b>	Self Priming - Automatic shutoff - Thermally protected motor -		\$208.25	z99		
	Adjustable flow rate of .08 to 3.0 gal/ min. Can run for 90 min. -					
	Comes with 40 mesh prefilter & 2 x 3 ft flex hose (1/2" ID & 5/8" OD. Max liquid temp of 110 deg. F.					
<b>Xtra Prefilter</b>	<b>Reusable prefilter for above pump</b>		\$38.75	z99f		
<b>Bottle Wax</b>	<b>1 lb. bag enough for 60 bottles</b>		Yellow	\$11.99	z101	
			Gold	\$11.99	z102	
			Green	\$11.99	z103	
			Burgundy	\$11.99	z104	
<b>Barrels</b>  <i>call for availability</i>	Whiskey 53 gal. Oak		new	\$395.00	zobn	
			used	\$195.00	zobu	
	Wine	59 Gallon	new	\$470.00	zwbn59	
		59 Gallon	used	xxxxxxx	zwbu59	
	Oak	25 Gallon	new	\$395.00	zobn25	
	wood barrel bung		each	\$1.50	obb	
<b>Plastic Fermenters</b>	10 gallon primary fermenter with lid		\$28.00	z90		
	55 gallon plastic fermenter		\$36.00	zfp		