

FLOW CHART
CONVENTIONAL GRAPE JUICE CONCENTRATES

Fresh single strength juice (red or white) with SO₂

Static separation

Desulphurisation

Possible Diatomic filtration if juice is not limpid

Concentration – 6 steps.
 Concentration Temperatures:
 - 95°C first effect
 - 90°C second effect
 - 85°C third effect
 - 80°C fourth effect
 - 75°C fifth effect
 - 70°C sixth effect
 Concentration last 7 minutes for a 68° brix product

Recovery of first aromas

Reinjection of the first aromas before filtration

Cooling

Tartrates separation (static separation)

Tartrates

Diatomic filtration (at 50 micron) for grape juice concentrate at 68° brix or **New Tangential Filtration System**

Limpid white grape juice concentrate

Limpid red grape juice concentrate

Limpid grape juice concentrate

Sterilization

In line

Aseptic Filling Machine

Loading of the drums inside the
container

- Under nitrogen;
- Process temperature:
70° C for 30 seconds;
- The sterilizer machine is
connected with an aseptic
surge tank to avoid
product recirculation.

- The machine creates the
vacuum inside the sterile bags
and automatically start filling
the product. Once finished
the machine inject nitrogen
and close ermetically the
bag. The head of the
machine moves to the next
bags.

- Take off samples.

- Inspection of the container;
- Loading of the container.