

Product : CONVENTIONAL RED GRAPE JUICE CONCENTRATE 1300SJ at 65° and 68° BRIX

- Code : 1001300 (for product at 65 brix) - Code : 1011300 (for product at 68 brix)

- the product comes only from mature and sound grapes
- the product is conform to the EU legislation for juice
- the product does not contain any added sugars, flavor or colouring substances
- albumin N.D.
- casein N.D.
- the product is NON GMO and it's free from GMO product
- the product does not contain any harmful bacteria

RANGE

Brix (refractometer at 20° C - 68 Fahrenhait)	°Bx	65.0 ± 0.50	68.0 ± 0.50
• Total acidity (in tartaric acid eq. at pH 7)	g/Kg	11.00 ÷ 28.00	
• pH (pH meter at 20° C 68 Fahrenhait)		2.70 ÷ 3.60	
• <u>SO2 (IFU 7a)</u>	ppm	50 ÷ 150	
Hydroxymethylfurfural	mg/L	< 20	
• <u>Sucrose</u>		< LD	
Glucose / Fructose ratio		0.90 ÷ 1.03	
• Color SJ	SJ	1300 ± 120	
Heavy metals		within law limit	s
• <u>Pesticides</u>		within law limit	S

COLOR METHOD SAN JOAQUIN

2.00 gr of red concentrate in 100 ml of buffer solution pH 3.20, 0.45 m filter. Read as absorbance at 430 and 520 nm (1 cm optical path cuvette).

COLOR: absorbance @ 520 nm X 1000 RATIO: absorbance @ 520 divided by Abs @ 430

BUFFER PREPARATION: 36.170 g anhydrous citric acid [39.599 monohydrate]

44.1741 g sodium H phosphate dodecahydrate (Na₂HPO₄ * 12H₂O)

Add distilled water for a total volume of 1.000 ml

This specifications should be taken as an indication and can be subjected to slight variations

R.E.A. MO-401774