



Keller juices

- **Product** : **CONVENTIONAL RED GRAPE JUICE CONCENTRATE 650SJ at 65° and 68° BRIX**
- **Code** : **100650** (for product at 65 brix)
- **Code** : **101650** (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

• <u>Brix (refractometer at 20° C - 68 Fahrenheit)</u>	°Bx	65.0 ± 0.50	68.0 ± 0.50
• <u>Total acidity (in tartaric acid eq. at pH 7)</u>	g/Kg	11.00 ÷ 28.00	
• <u>pH (pH meter at 20° C. - 68 Fahrenheit)</u>		2.70 ÷ 3.60	
• <u>SO2 (IFU 7a)</u>	ppm	50 ÷ 150	
• <u>Hydroxymethylfurfural</u>	mg/L	< 20	
• <u>Sucrose</u>		< LD	
• <u>Glucose / Fructose ratio</u>		0.90 ÷ 1.03	
• <u>Color SJ</u>	SJ	650 ± 70	
• <u>Heavy metals</u>		within law limits	
• <u>Pesticides</u>		within law limits	

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).
absorbance @ 520 nm X **1000**
Abs @ 520 divided by Abs @ 430
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

COLOR:
RATIO:
BUFFER PREPARATION:

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