

- Product : RED GRAPE JUICE CONCENTRATE at 65° and 68° BRIX

- Code : 110 (for product at 68 brix)
- Code
- : 11065 (for product at 65 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

٠	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	18.00 ÷ 26.00	
•	Extracts_	g/Kg	62 ± 12	
٠	pH (pH meter at 20° C 68 Fahrenhait)		2.70 ÷ 3.20	
٠	<u>SO2 (IFU 7a)</u>	ppm	150 ÷	180
٠	<u>Color SJ</u>	SJ	400 ±	50
٠	Ratio (O.D.520 / O.D.430)		2.00 ÷	2.60

COLOR METHOD SAN JOAQUIN

COLOR:	
RATIO:	
BUFFER	PREPARATION:

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

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

Rev 04 18/11/2014 Approved by GSA

RANGE