



- Product : **RED GRAPE JUICE CONCENTRATE at 65° and 68° BRIX**
- Code : **120** (for product at 68 brix)
- Code : **12065** (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

#### 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	14.00 ÷ 18.00	
• <u>Extracts</u>	g/Kg	60 ± 12	
• <u>pH ( pH meter at 20° C. - 68 Fahrenheit )</u>		2.70 ÷ 3.30	
• <u>SO2 (IFU 7a)</u>	ppm	150 ÷ 180	
• <u>Color SJ</u>	SJ	370 ± 20	
• <u>Ratio (O.D.520 / O.D.430)</u>		1.90 ÷ 2.40	

#### 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 (Na<sub>2</sub>HPO<sub>4</sub> \* 12H<sub>2</sub>O)  
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*