

- **Product** : **RED GRAPE JUICE CONCENTRATE at 65° and 68° BRIX**
- **Code** : **122** (for product at 68 brix)
- **Code** : **12265** (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</u> (refractometer at 20° C - 68 Fahrenheit)	°Bx	65.0 ± 0.50	68.0 ± 0.50
• <u>Total acidity</u> (in tartaric acid eq. at pH 7)	g/Kg	15.00 ÷ 19.00	
• <u>Extracts</u>	g/Kg	72 ± 12	
• <u>pH</u> (pH meter at 20° C. - 68 Fahrenheit)		2.90 ÷ 3.40	
• <u>SO2</u> (IFU 7a)	ppm	150 ÷ 180	
• <u>Color SJ</u>	SJ	700 ± 50	
• <u>Ratio</u> (O.D.520 / O.D.430)		1.80 ÷ 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 (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