



# Keller juices

- **Product** : **RED GRAPE JUICE CONCENTRATE at 65° and 68° BRIX**
- **Code** : **125** (for product at 68 brix)
- **Code** : **12565** (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><b>Brix</b></u> ( refractometer at 20° C - 68 Fahrenheit )	°Bx	65.0 ± 0.50	68.0 ± 0.50
• <u><b>Total acidity</b></u> ( in tartaric acid eq. at pH 7 )	g/Kg	13.00 ÷ 19.00	
• <u><b>Extracts</b></u>	g/Kg	67 ± 12	
• <u><b>pH</b></u> ( pH meter at 20° C. - 68 Fahrenheit )		2.60 ÷ 3.40	
• <u><b>SO2</b></u> (IFU 7a) _____	ppm	150 ÷ 180	
• <u><b>Color SJ</b></u>	SJ	500 ± 50	
• <u><b>Ratio</b></u> (O.D.520 / O.D.430)		1.70 ÷ 2.50	

### COLOR METHOD SAN JOAQUIN

**2.00** gr of red concentrate in 100 ml of buffer solution pH 3.20, 0.45  $\square$ 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*