

FLOW CHART
SINGLE GRAPE JUICE CONCENTRATES

Fresh single strength juice (red or white) with SO₂

Static separation

Desulphurisation

Possible Diatomic filtration if juice is not limpid

Concentration – 6 steps.
Concentration Temperatures:
- 95°C first effect
- 90°C second effect
- 85°C third effect
- 80°C fourth effect
- 75°C fifth effect
- 70°C sixth effect

Concentration last 7 minutes for a 68° brix product

Recovery of first aromas

Reinjection of the first aromas before filtration

Cooling

Tartrates separation (static separation)

Tartrates

Diatomic filtration (at 50 micron) for grape juice concentrate at 68° brix or **New Tangential Filtration System**

Limpid white grape juice concentrate

Limpid red grape juice concentrate



Keller juices

