

- **Product** : **RED GRAPE JUICE CONCENTRATE at 65° and 68° BRIX SO<sub>2</sub> FREE**
- **Code** : **103S** (product at 68 brix)
- **Code** : **10365S** (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	8.00 ÷ 14.00	
• <u>Extracts</u>	g/Kg	70 ± 12	
• <u>pH</u> ( pH meter at 20° C. - 68 Fahrenheit )		2.60 ÷ 3.50	
• <u>SO<sub>2</sub></u> (IFU 7a)	ppm	ND	
• <u>Color SJ</u>	SJ	400 ± 50 (depends by the crop)	
• <u>Ratio</u> (O.D.520 / O.D.430)		1.40 ÷ 2.30	

**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*