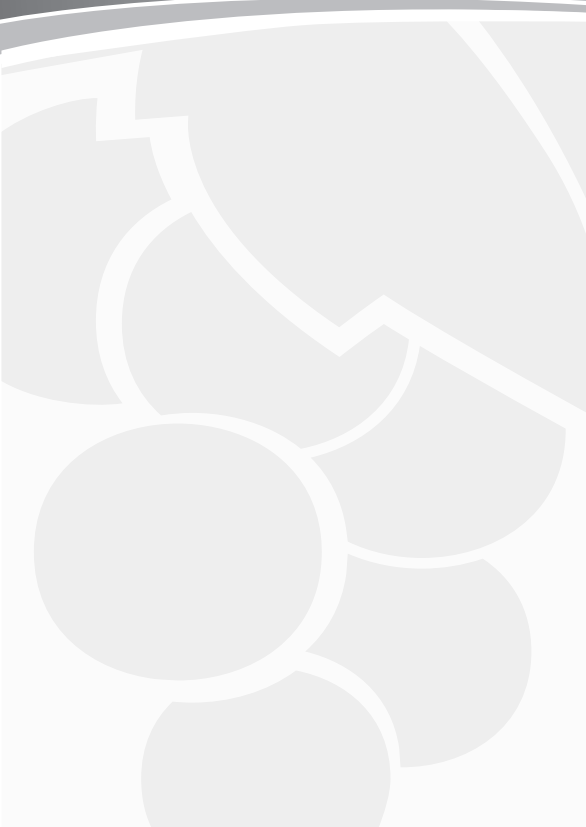




RECTIFIED

Rectified Grape Juice Concentrate is a liquid product with high natural sugar concentration of the grape (glucose, fructose)



Brix	68° (+/-1)
Acidity (tartaric) %w/w at pH 8,2	<0,05%
pH at 20°C, 16° Brix	2,9 - 5,56
Colour (% Trans at 440nm) at 16° Brix	>99,9%
Abs (OD 420nm) at 16° Brix	<0,3
Turbidity (NTU) at 16° Brix	<5
SO2 ppm (Monnier Williams)	Negative
Pectin	Negative
Insoluble Solids	<1%
Sugar (g/l)	>934,4
Density (g/cm3) at 20°C	>1,344
Optical Density (420nm) at 16° Brix	<0,007
Conductivity (µs/cm)	<150
HMF (ml/l)	<5
Total Cations, as Na (ml/l)	<20 mg/l
m-Inositol	Present
Ethil alcohol and Sucrose	Absent

PHYSICOCHEMICAL

Total Plate Count (cfu/ml)	<1
Yeast & Mold (cfu/ml)	<2
Coliforms total recuent (cfu/ml)	<3
T.A.B.	Negative

MICROBIOLOGY

CHARACTERISTIC

Rectified. Colorless, odorless and neutral substances, high Purity, Physicochemical Stability, High viscosity, Sucrose free.

PACKAGING

All Products are pasturized. Packed in O.T.S.D. (Open Top Steel Drum) in aseptic or non aseptic bag. All are Brand New Drums / Capacity 60 gallons.

STORAGE

Best storage conditions under 3°C.

SHIPPING

Dry or Reefer Container.