

Grape juice concentrate white and red

The Grape Juice Concentrate is a juice with all the natural components of the grape. Thanks to its high purity it is suitable to enrich the sugar contents of the must, to sweeten the wines, to manufacture fruit juices and wine-based beverages. The red grape juice concentrate is used also to correct the colour intensity. Its process starts from the grape selection in order to obtain variety or generic juices. The grape is crushed through a process of pneumatic press and the juices, under strict aseptic standards, are clarified in a continuous way (flotation) and then filtered and stabilized. The last step is the concentrate process by physical treatment of the juices by which we can obtain juices with different degree, between 60 and 68 Brix and different colour intensity. The product can be pasteurized on request.

Analytical details

Density at 20°	1,2961 – 1,3468
Refract. degree at 20°	60 - 68
Baumé	33,15 – 37,15
Reducing sugars g/l	716 - 841
Reducing sugars g/kg	550 - 619
Total extracts g/kg	612 - 694
Total acidity g/l	16 - 25
Total SO2 mg/l	<200
Colore (Red wines)	20/25
The product is G.M.O-free and allergens-free with the exception of sulfur dioxide.	

The mentioned chemical specifications are just indicative and can be changed without prior notice.

