

## ORGANIC NATURAL FRUCTOSE SYRUP FROM GRAPES

<b>DESCRIPTION</b>	High real natural sweetener for producers of high quality food and beverages
<b>APPLICATION</b>	Beverages – Baby Food – Jam – Yogurt – Ice Cream – Food for Diabetics – Diet Food – Energy Drinks
<b>ORIGIN</b>	Italy
<b>BOTANICAL SPECIES</b>	Vitis euveitica
<b>ALLERGENS</b>	No known allergens
<b>INGREDIENTS</b>	White and red grapes from organic agriculture
<b>CERTIFICATE</b>	Bioagricert
<b>GMO</b>	Free
<b>BENEFITS</b>	“All Natural” to be showed in the label - Highest Natural Sweetness Level – Slow Release Energy – Non Insulin Dependent – Enhances Flavour
<b>STORAGE AND SHELF LIFE</b>	12 Months from date of production under dry and stable temperature conditions to prevent condensed water (Between + 10° C. and + 25° C.)

### PHYSIC-CHEMICAL PARAMETERS

PARAMETER	ANALYTICAL VALUE	ANALYTIC METHOD
Fructose %	Min. 95,00%	HPLC
Glucose %	Max. 5,00 %	HPLC
Refractometer Degree 20° C.	69°,50 – 70°,50	Reg. CE n° 2676/90
Ash	N.D.	Reg. CE n° 2676/90
PH ( 25° Brix)	3,5 – 5,0	Reg. CE n° 2676/90
Pesticides	Absent	Various
Optical Density a 425 nm ( 25° Brix)	Max 0,100	Reg. CE n° 2676/90
Density a 20° C.	1,3539 – 1,3606 (g/ml)	Reg. CE n° 2676/90
Conductivity a 20° C. ( 25° Brix)	Max 120 vS/cm	Reg. CE n° 2676/90

### SENSORY PARAMETERS

PARAMETER	DESCRIPTION	ANALYTIC METHOD
Appearance	Clear viscous liquid	Visual observation
Colour	Transparent liquid	Visual observation
Odour	Neutral or just fruity smell	Sensory assessment
Taste	Totally sweet	Sensory assessment

### Packing & logistics (pallets of 120 x 120 cm)

- A) Filled in 290 drum (non aseptic)
- B) 270 kg aseptic drums ;
- C) 1300 kg ca cubiliter
- D) 25 tons tank load.

**SOME DETAILS MAY CHANGE WITHOUT ADVISE**

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