

## ORGANIC NATURAL GLUCOSE SYRUP FROM GRAPES

<b>DESCRIPTION</b>	Real natural sweetener for producers of high quality food and beverages
<b>APPLICATION</b>	Confectionery - Beverages - Jam - Yogurt - Ice Cream - Baked Food - Preparation of Icings and candied Fruit
<b>ORIGIN</b>	Italy
<b>BOTANICAL SPECIES</b>	Vitis euveitidis
<b>ALLERGENS</b>	No known allergens
<b>INGREDIENTS</b>	Organic white and red grapes
<b>CERTIFICATE</b>	Bioagricert
<b>GMO</b>	Free
<b>BENEFITS</b>	"All Natural" to be showed in the label - Highest Natural Sweetness Level - High Viscosity and Body - Prevent Sugar Crystallisation - Stabilizes Whipped Products - Keep Baked Products Crispier
<b>STORAGE AND SHELF LIFE</b>	12 Months from date of production under dry and stable temperature conditions to prevent condensed water (Between + 15° C. and + 25° C.)

### CHEMICAL/PHISICAL PARAMETERS

PARAMETER	ANALYTICAL VALUE	ANALYTIC METHOD
D. E.	Min. 90	HPLC
Refractometric 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	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**

For more information: [info@fprojects.com](mailto:info@fprojects.com)  
 Tel: 0033 1 30 21 68 07 / 0033 685 40 36 20 Fax: 0033 1 39 51 53 74