

Organic rectified certified grape concentrate

Description

The product is resulting from the processing of 100% fresh organic white grape.
The raw material is clean, organic, freshly harvested, ripe, whole, fruit.
The product does not contain added thickeners, sugars, salt, colours, flavours, preservatives or other additives of any kind. The product is free of foreign material.
Foreign taste and smell are absent.

Botanical species

Vitis euveitidis

Certification, origin, allergens

The product is certified by Bioagricert
The product is GMO free
100% Italian origin
No known allergens

Physic-chemical information

| | |
|---|----------------|
| - Brix: | 65 ± 1 |
| - Volume at 20°C (Tab CE): | 1,3440 |
| - Sugars reducers expressed in inverted s.: | 695,2/kg |
| - Sugar reducers: | 936,6/kg |
| - Optical density at 425 nm: | 0,03 |
| - Total acidity meq: | 2,4 |
| - Total cations for 1 kg of sugars meq: | 1,2 |
| - Conductivity at 20°C e at 25 brix us/cm: | 65 |
| - Saccharose (for 1 kg of total sugars): | not detectable |
| - Volumetric and alcoholometric titre: | 0,00 |

Microbiological features

| | |
|-----------------------------------|---------------|
| - Total plate count: | < 1000 ufc/ml |
| - Yeasts and moulds: | < 500 ufc/ml |
| - Thermoresistant moulds at 108°: | 0 |
| - Enterobacteriaceae: | < 1000 ufc/ml |
| - Anaerobic gas formers: | < 1000 ufc/ml |
| - Lactobacilli: | < 1000 ufc/ml |

Methods

| | |
|-----------|------------------------------|
| - Brix: | Refractometer LR 01 at 20° C |
| - Moulds: | Howard |

Shelf life

6 months stored at 10 –18 ° C for the product in drums (not aseptic). 12 months for the product in aseptic drums of 270 kg.

Packing & logistics (pallets of 120 x 120 cm)

- A) Filled in 290 drum (non aseptic)
- B) 270 kg aseptic drums ;
- C) 25 tons tank loads.

SOME DETAILS MAY CHANGE WITHOUT ADVISE

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