



RED GRAPE JUICE CONCENTRATED

Product Description:

Red grape juice concentrate is produced from the concentration of juice obtained from the red grapes of the *Vinifera* variety. The juice is obtained by the pressing of fresh white grapes free from rot and/or fermentation. The juice is processed to remove skins, seed and other extraneous matter, enzyme clarified and concentrated.

Sensorial / Chemical / Microbiological Analysis

	Range	Target
Brix	67.5 – 69.0	68
Acid (% w/w @ 68 Brix)	1.0 – 2.0	1.5
pH	3.1 – 3.6	3.15
SO ₂ (Total ppm @ 68 Brix)	10-50	30
Color @ 520 nm	800 - 1000	1000
Hue *	1.6 – 2.1	2.0
Pectin Status	Negative	Negative
Turbidity	N/A	N/A
Yeast CFU/ gm	<100	<5
Pesticides	FDA, CFIA & APL Tolerances	ND – Non Detectable

Packaging:

Drums

- Type: 200 /227 Liter, New Steel open head drums with aseptic bags.
(270 / 305 kg net weight)

Bins

- Type: New, with aseptic bags.
1075 / 1080 liter (1450 kg net weight)

Flexi tanks

- Type: Food grade, new. Capacity 16.000 / 17.860 lts (21.500 / 24.000 kg net weight)

Security seal are used in all shipment.

Storage Conditions & Shelf Life (Recommended)

- 16°C to 25°C for store it up 3 months
- 0°C to 15°C for store it up 12 months
- -18 °C for store it up 2 years

Manufacturer

- PIE FRANCO SRL – Paso de los Andes 419, San Martín, Mendoza – Argentina