

WHITE GRAPE JUICE CONCENTRATED

Product Description:

White grape juice concentrate is produced from the concentration of juice obtained from the white 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

Items		Range			
		Min	Max	Target	Observations
Appearance	Clean, light Amber color				-
Flavour	Clean and bland, slight fruity note. No fermented flavor or cooked flavors.				-
Odor	No musty, eathy or off notes				-
Brix		68.0		68.0	Refractometric Method, at 20 °C.
SO2 Total	(ppm)		50	< 50	Monnier Williams Method
Total Acidity	(% g/g)	0.8	1.2	1.0	Tartrate Acid. Measure at pH=7
pH		2.6	3.8	3.2	Direct Reading. In concentrate
Color	(% T)	85		> 85	% T at 420 nm, 16 Bx
Clarity	(% T)	95		> 95	% T at 625 nm, 16 Bx
Alcohol	(v/v %)		0	0	
Turbidity	(NTU)		5.0	< 5.0	At 16 Bx.
Iron – Fe	(mg/Kg)		5	< 5.0	At single strenght juice
Cooper - Cu	(mg/Kg)		0.1	< 0.1	At single strenght juice
Zinc – Zn	(mg/Kg)		0.1	< 0.1	At single strenght juice
Arsenic - As	(mg/Kg)		0.023	< 0.023	At single strenght juice
Lead - Pb	(mg/Kg)		0.05	< 0.05	At single strenght juice
Cadmium – Cd	(mg/Kg)		0.05	< 0.05	At single strenght juice
Mercury - Hg	(mg/Kg)		0.01	< 0.01	At single strenght juice
Total Count	(UFC/g)		1000	ND	
Yeast & Moulds	(UFC/g)		100	ND	
Total Coliform	(UFC/g)		0	ND	
TAB	(UFC/g)		0	ND	
Genetic Modified Organism	-		Negative	Negative	Not Added
HMF	(mg/Kg)		10	<10	

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

