

# VARIETAL

# RED GRAPE JUICE CONCENTRATE

Concentrated red grape juice processed from sound, ripe and fresh red grapes. Non sugar and no preservatives are added.

RED VARIETAL GRAPE  
Cabernet Sauvignon · Merlot  
Malbec · Syrah · Pinot Noir  
Tintorera · Sangiovese  
Carmenere



## PHYSICOCHEMICAL

Brix	68° (+/-1)	At 20°C
Acidity (w/w tartaric acid)	1.2 - 2.3%	At 68° Brix
pH	2.7 - 3.6	At 68° Brix
Color (2gr/100cc buffer 3.2 pH)	OD 520nm	
Color	OD 430nm	
Ratio OD 520/430	> 1.6	
Turbidity	Clear	
SO2 ppm	Free or SO2 added	
Pectin	Negative	
Insoluble Solids	<1 %	

## MICROBIOLOGY

Total Plate Count	<1 cfu/gr
Yeast & Mold	<1 cfu/gr
Coliforms	Negative
T.A.B.	Negative

## CHARACTERISTIC

Color, flavor and odor typical of red grape.

## PACKAGING

All Products are pasturized. Packed in O.T.S.D. (Open Top Steel Drum) in aseptic bag or non aseptic bag. All are Brand New Drums / Capacity 60 gallons.

## STORAGE

Best storage conditions under 5°C.

## SHIPPING

Dry or Reefer Container.



# VARIETAL

Concentrated white grape juice processed from sound, ripe and fresh white grapes. Non sugar and no preservatives are added.

WHITE VARIETAL GRAPE  
Chardonnay · Sauvignon Blanc  
Torrontes · Moscatel · Thompson  
Semillon

# WHITE GRAPE JUICE CONCENTRATE

## PHYSICOCHEMICAL

Brix	68° (+/-1)	At 20°C
Acidity (w/w tartaric acid)	0.8 - 2.0 %	At 68° Brix
pH	2.7 - 3.6	At 68° Brix
Color (OD 440nm)	>80	At 16° Brix
Trans (OD 625nm)	>90	At 16° Brix
Abs (OD 420nm)	<0.3	At 16° Brix
Turbidity	Clear	
SO2 ppm	Free or SO2 added	
Pectin	Negative	
Insoluble Solids	<1 %	

## MICROBIOLOGY

Total Plate Count	<1 cfu/gr
Yeast & Mold	<1 cfu/gr
Coliforms	Negative
T.A.B.	Negative

## CHARACTERISTIC

Color, flavor and odor typical of white grape.

## PACKAGING

All Products are pasturized. Packed in O.T.S.D. (Open Top Steel Drum) in aseptic or non aseptic bag. All are Brand New Drums / Capacity 60 gallons.

## STORAGE

Best storage conditions under 5°C.

## SHIPPING

Dry Reefer Container.

