

# RED GRAPE

# SKIN CONCENTRATE

Red grape skin concentrate processed from sound, ripe and fresh red grapes. Non sugar and no preservatives are added.

RED VARIETAL GRAPE  
Cabernet Sauvignon · Merlot



## PHYSICOCHEMICAL

Brix	65° (+/-1)	At 20° C
Acidity (w/w tartaric acid)	1.2 - 2.3%	At 65° Brix
pH	2.7 - 3.6	At 65° Brix
Color (2 gr / 100 cc buffer 3.2 pH)	OD 520nm	
Color	OD 430nm	
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. All are Brand New Drums / Capacity 60 gallons.

## STORAGE

Storage conditions (-18°C).

## SHIPPING

Reefer container (-18°C).

