

Price List
 valid from 01.01.2012

Red Grapes Concentrate

Price: Euro ,--

Catalogue-Nr 12-2900-4L



Specification Concentrate:

Parameter	Target Value	Min/Max. Value	Method of Analysis
T.S.S	64-65 (in Brix)		
ASH	2		
Acidity	1-1.25 gr/100cc (in PH=8.1 as tartaric acid)		
PH	3.4 – 3.5		
Pec	neg		
HMF	neg		
Value of Concentrate			
Colour Intensity	1-1.25 (in Brix: 1 at T.d: 520/430)		

<i>Aroma / Taste</i>	<i>sour</i>		
<i>Appearance / Colour</i>	<i>clear/purple</i>		
<i>Aroma</i>	<i>natural</i>		
<i>Flavour</i>	<i>>95 (in Brix: 12 at T.d: 625)</i>		
<i>Clarity</i>	<i><3-4 (in Brix: 12)</i>		
<i>Sucrose</i>	<i><1</i>		
<i>Packing Units</i>			
<i>Aseptic in Barrels</i>			
<i>Packing Units</i>			
<i>Aseptic in Barrels</i>			
<i>Storage</i>			
<i>Recommended Storage Temp.</i>			
<i>Shelf Life</i>			
<i>s.u.</i>			

Product Description

This fruit is pressed gently, clarified, filtered and concentrated.

It complies in full with the Code of Practice of the AIJN

Shelf life relates to the microbiological stability of the product. When utilizing the max durability may alter in color in the product. After opening aseptic packaging, please use up quickly or store frozen at -18 °C.

The product complies with the applicable food laws of the Federal Republic of Germany and the European Union. The product does not contain residues of agricultural chemicals, no preservatives, no sugar added.

*All prices are valid Ex-Works, excl.VAT
Delivery: from D-97753 Karlstadt-Karlburg*

*Freight Charges: depending on dimensions and destination
Subject to prior sale*

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