



# Keller juices

- Product : **CONVENTIONAL RED GRAPE JUICE CONCENTRATE 200SJ at 65° and 68° BRIX**
- Code : **100200** (for product at 65 brix)
- Code : **101200** (for product at 68 brix)

- the product comes only from mature and sound grapes
- the product is conform to the EU legislation for juice
- the product does not contain any added sugars, flavor or colouring substances
- albumin – N.D.
- casein – N.D.
- the product is NON GMO and it's free from GMO product
- the product does not contain any harmful bacteria

## RANGE

• <u>Brix ( refractometer at 20° C - 68 Fahrenheit )</u>	°Bx	65.0 ± 0.50	68.0 ± 0.50
• <u>Total acidity ( in tartaric acid eq. at pH 7 )</u>	g/Kg	7.00 ÷ 26.00	
• <u>pH ( pH meter at 20° C. - 68 Fahrenheit )</u>		2.70 ÷ 3.60	
• <u>SO2 (IFU 7a)</u>	ppm	50 ÷ 150	
• <u>Hydroxymethylfurfural</u>	mg/L	< 20	
• <u>Sucrose</u>		< LD	
• <u>Glucose / Fructose ratio</u>		0.90 ÷ 1.03	
• <u>Color SJ</u>	SJ	200 ± 20	
• <u>Heavy metals</u>		within law limits	
• <u>Pesticides</u>		within law limits	

### COLOR METHOD SAN JOAQUIN

2.00 gr of red concentrate in 100 ml of buffer solution pH 3.20, 0.45 □m filter.  
 Read as absorbance at 430 and 520 nm (1 cm optical path cuvette).  
 absorbance @ 520 nm X **1000**  
 Abs @ 520 divided by Abs @ 430  
 36.170 g anhydrous citric acid [39.599 monohydrate]  
 44.1741 g sodium H phosphate dodecahydrate (Na<sub>2</sub>HPO<sub>4</sub> \* 12H<sub>2</sub>O)  
 Add distilled water for a total volume of 1.000 ml

**COLOR:**  
**RATIO:**  
**BUFFER PREPARATION:**

*This specifications should be taken as an indication and can be subjected to slight variations*