

RECTIFIED GRAPE MUST CONCENTRATE (RCM)

65-68 BRIX



FOOD INGREDIENTS

COMPOSITION

Mixture of monosaccharides composed of 50% fructose, about 48% glucose and about 2% of minor sugars.

DESCRIPTION

Rectified grape must concentrate is a natural viscous product in liquid form, obtained by filtration and rectification process by means of anionic and cationic absorbing resins, and successive evaporation, of grape musts from wine varieties. The concentrate is processed in conformity with the hygienic rules of the European Community about the production of foodstuff for human consumption. This concentrate is allergen-free, GMOfree, Sucrose-Free and with no addition of any artificial substances.



QUALITY STANDARDS AND APPLICATIONS

In the wine industry, RCM is used to enrich musts and fermenting wines during the harvest period to increase the alcoholic content. It is also applied to sweeten sweet or semi-sweet wines without altering their flavour. The RCM can be used in several recipes as sweetener and/or flavor enhancer for fruit juices, jams, marmalades, candies, fruit cocktails, soft drinks, nectars, or other fruit drinks.

Quality Process: manufactured under the guidelines of FSSC 22.000 certification.

Halal: approved by the Halal Food Council of Europe.

BIO/Organic: this product is also available as BIO/Organic (BioAgricert certification).

Origin of finished product: manufactured by Cantine Brusa's premises in Toscanella di Dozza, Italy.

ORGANOLEPTIC FEATURES



COLOR

Crystal clear, colorless, water-like.



ODOR

Odorless.



TASTE

Sweet and tasteless.

MICROBIOLOGICAL PROPERTIES

DESCRIPTION	PRODUCT NOT ASEPTIC*	PRODUCT ASEPTIC
Total count of bacteria	< 2000 ufc/g	< 10 ufc/g
Yeasts	< 1000 ufc/g	< 10 ufc/g
Molds	< 500 ufc/g	< 10 ufc/g
Total Coliform	Negative	Negative
Staphylococcus	Negative	Negative
Salmonella	Negative	Negative

*values before loading.

PHISICAL – CHEMICAL FEATURES

ANALYSIS	UOM	PARAMETER	METHOD OF DETERMINATION
Brix		65 or 68 ± 0,50	@20° C
Density	Kg/l	1,3248 - 1,3440	20°C Density
Sugar equivalent	g/l	879,70 - 943,40	
Sugar equivalent	g/kg	664,00 - 695,20	
Total Acidity	meq/kg	< 15	Tartaric acid at pH 7.0
pH		3,00 – 4,00	Ph meter @25 brix
Color Transmittance	%	> 95,00	@ 440 nm Spectrophotometer
Clarity	%	> 95,00	@ 625 nm Spectrophotometer
Total SO2	ppm	< 10	IFU7a method @ 16 brix
HMF	mg/kg	< 20	
Ochratoxin A	µg/l	< 2	@ 16 brix

Allergens: free of allergens, according to C.E. reg.1169/2011

Heavy Metals: residues do not exceed the limits of C.E. reg. 629/2008

Pesticides: residues do not exceed the limits of C.E. reg. 396/2005

GMO: free of GMO according to C.E. reg. 1829/2003 and 1830/2003, it does not derive and does not contain GMO ingredients and it's not processed by using GMO products.

EVOLUTION AND SHELF LIFE FOR PRODUCT ASEPTIC

RECOMMENDED TEMPERATURE	MICROBIOLOGICAL EVOLUTION
MINIMUM TEMPERATURE 10°C	12 MONTHS from production date
Temperature lower than 10°C might cause a crystallization of the product	
AFTER OPENING of THE ASEPTIC BAG	1 DAY

The above data are indicative and they may vary for reasons due to the evolution proper of natural products without any additive, or in presence of preservation method not adequate for a correct subsequent use of the product itself, and in any case for causes not imputable to Cantine Brusa.

AVAILABLE PACKAGING



ROAD TANKER

Product supplied in bulk inside food grade insulated tanker-truck, EFTCO cleaned, with capacity of approx. 25.000 Kg.



IBC FLU BOX (NOT ASEPTIC)

Product supplied in bulk inside IBC plastic tank with capacity 1.325 Kg. (65 brix) or 1.350 Kg. (68 brix). Not aseptic, can be pasteurized on request.



ASEPTIC DRUM (4 UNITS EACH PALLET)

Product aseptically filled in food grade sterile bags (by GOGLIO), inside steel conical drums, anti-tampering sealed, with a net weight of 280 Kg. Cylindrical drums can be also available.



BAG IN BOX

Product aseptically filled in 10L Bag into a carton Box.