

CERTIFICATE OF ANALYSIS¹

- PRODUCT: **RED GRAPE CONCENTRATE FROM 2500 TO 3000 SJ**

		RESULT	
Brix Degree	°Bx	65.00 - 68.00	(± 0.50)
Total Acidity (in tartaric acid at pH 7)	g/Kg	20.00	(± 5)
pH (pH meter / 20° C)		3.00	(± 0.30)
SO₂² (ECC method IFU7a)	ppm	50 - 250	(± 50)
IC Color	I.C.	140 - 160	
San Joachin Color	S.J.	2500 - 3000	(± 50)
Ratio²	R	2.20	(± 0.2)
Iron	mg/kg	22.00	
Copper	mg/kg	0.90	

Microbiological Analysis³

Yeast	ufc/ml	n.r.
Moulds	ufc/ml	< 100
Bacterias	ufc/ml	< 100

The Laboratory Manager

¹ The values shown in the analytical certificate are to be considered annual mean values. Individual lots may show slightly different values.

² The values of the Ratio and of the SO₂ will vary during the year, caused by natural evolution of the product.

³ Aseptic filled drums after pasteurizing step (75°C – 30")

Vinicola San Nazaro s.r.l.

42048 Rubiera (RE) – Via Emilia Est, 26

Tel. 0522 626245 - Fax 0522 260441

C.F. e P.I. 01431240355

Stabilimento operativo:

46020 Pegognaga (MN) – Via Gonzaga, 12

Tel. 0376 558428 – Fax 0376 553448