

CONCENTRATED RED MUST

FORTIFIER AND SWEETENER

CRM is obtained by partial dehydration of natural red must (or sulfurized) until it reaches a refractometric concentration equal or greater than 50,9 % at 20 °C.

ORGANOLEPTIC FEATURES

ASPECT liquid

COLOUR grape red

AROMA fruity

TASTE characteristic

APPLICATIONS

Used in wines: as a fermentation fortifier and to increase residual sugar.

PACKAGE

25T Cistern

PHYSICOCHEMICAL FEATURES

pH 2,5 - 3,9

BRIX (20° C) 64,00 - 66,00

TOTAL ACIDITY (%W/W) 1,2 - 2,2

EXPIRATION DATE

1 month kept at 15 - 25 °C.

18 months kept at -18 °C.

CARACTERÍSTICAS MICROBIOLÓGICAS

MESOPHYLL AEROBES(C-FU/g) < 50

MOLDS (CFU/g) < 5000

YEASTS (CFU/g) < 5000

ESCHERICHIA COLI absent in 10 g

i Product conforms to Codex CEnologique International.
i Product approved for winemaking, in accordance with: Regulation (EU) 2019/934 and subsequent amendments.

i The manufacturer certifies that the product has not undergone ionizing radiation and that the grapes have not been genetically manipulated.

i This document is based on the manufacturer's datasheet.