

BONIFICADOR REF AM

FORTIFIER AND SWEETENER

BONIFICADOR REF. AM is a concentrated solution of invert sugar (glucose + fructose).

ORGANOLEPTIC FEATURES

ASPECT liquid

COLOUR *ruby*

AROMA fesh and fruity

TASTE sweet with slight acidity

APPLICATIONS

Used in beverages and in several food products.

In oenology: sparkling wines, brandys and liqueurs.

PHYSICOCHEMICAL FEATURES

DENSITY (20° C) 1,320 - 1,330

BAUMÉ (Bé°) 35,00 ± 1

pH 2,5 ± 0,2

REDUCING SUGARS (g/L) 845 ± 5

ALCOHOL (%) zero

TOTAL SULFUR DIOXIDE zero

PACKAGE

30kg drums.

1300kg IBC

≥ 15T Cistern

HOW TO USE

BONIFICADOR REF. AM application in beverages, is delicate and needs some attention:

1. Wine must be suitably protected with free sulfurous;
2. Apply BONIFICADOR REF. AM with a Venturi, very slowly and constantly homogenizing. In cold weather, homogenization phase should be longer.

EXPIRATION DATE

2 years stored in a cool place (not lower than 8° C) and in the original package, unopened.

i Product stabilized by pasteurization.

i Sugars may precipitate if the product is maintained at temperatures below 8°C.