

BONIFICADOR REF.^º PRP

FORTIFIER AND SWEETENER

BONIFICADOR REF.^º PRP is a concentrated solution of invert sugar (glucose + fructose).

ORGANOLEPTIC FEATURES

ASPECT liquid

COLOUR citrine

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.

PACKAGE

30kg drums.

1300kg IBC

≥ 15T Cistern

PHYSICOCHEMICAL FEATURES

DENSITY (20° C) 1,315 - 1,325

BAUMÉ (Bé^º) 34,00 - 35,00

pH 2,3 - 2,5

REDUCING SUGARS (g/L) 840 - 845

ALCOHOL (%) zero

TOTAL SULFUR DIOXIDE zero

VISCOSITY 60,3 cP

HOW TO USE

BONIFICADOR REF.^º PRP application in beverages, is delicate and needs some attention:

1. Wine must be suitably protected with free sulfurous;
2. Apply BONIFICADOR REF.^º PRP swith a Venturi, very slowly and constantly homogenizing. In cold weather, homgenization 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.