



PRODUCT SPECIFICATION SHEET

Product Name : White Wine Concentrate (Cream Sherry Type)

Appearance : Liquid of dark mahogany colour

Analytical Data :

Relative Density (at 20°) :	1,10 (Method PNTE/JEREZ/beb0128)
Total dry extract (g/l) :	420 (Method CEE 2676/90)
Total Acidity (Tartaric g/l)	145,0 (Method CEE 2676/90)
Sugar (g/L) :	20 / 40 (PNTE/JEREZ/beb0128)
pH (at 20°)	1,7 (Method PNTE/JEREZ/beb0646)
Alcohol Strength (v/v)	7% by vol.

Ingredients : 99,5 % Natural (from wine), 0,5 % Natural identical.

Colouring, flavouring, others : Caramel

Impurities : Below legal levels.

Shelf life : Min. 12 months at 10°/25° in dark place , closed.

Legislation

- The product is declared as natural identical preparation.
- The use of the above product in the various applications is subject to the local laws and regulations.
- All included component are GRAS and in accordance with EEC directives 88/388 (including supplements)
- Non-GMO product.
- The product has been manufactured under strict sanitary conditions and carefully inspected .

Application fields :

The product can be used for Cream Sherry type Wine Restitution with the addition of 95° Neutral alcohol and water in due proportions for a final product of a recommended strength of around 17 / 19% by vol. . It is also needed the addition of white sugar (around 130 g per L). Subject to local regulations.

Note : Shake strongly before use.

Recommended dosage : 30 mL per liter