



juicerfo

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BLACK GRAPE JUICE CONCENTRATE

Rich Color. Authentic Grape Flavor. Export-Ready Supply.

Premium black grape juice concentrate with a rich dark-red-to-purple colour, authentic grape flavour and high soluble-solids content for food, beverage and winemaking applications.



Natural Black
Grape Flavor & Color



Physicochemical
Quality Control



Microbiological
Testing



Export Specification
Compliance



PREMIUM QUALITY.
RELIABLE SUPPLY. GLOBAL PARTNERSHIP.



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PRODUCT OVERVIEW & APPLICATIONS

Black Grape Juice Concentrate is produced from carefully selected, ripe grapes using controlled extraction, clarification and concentration processes. The result is a highly concentrated fruit ingredient with a characteristic grape flavour, a dark red-to-deep-purple appearance and high soluble-solids content, commonly supplied at approximately 65–68°Brix.

Suitable for industrial supply in clarified or cloudy formats for juices, nectars, multi-fruit beverages, dairy products, confectionery, bakery fillings, sauces and selected wine-based applications.

PRODUCT SUMMARY

-  Made from carefully selected ripe grapes
-  Approx. 65–68°Brix
-  Clarified or cloudy formats
-  No artificial colours & flavours
-  Bulk export supply

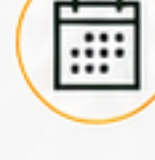
APPLICATIONS

-  Juices & Nectars
-  Multi-Fruit Beverages
-  Dairy Products
-  Confectionery
-  Bakery Fillings
-  Sauces & Wine-Based

ORGANOLEPTIC

Aroma	Characteristic natural black/red grape aroma
Taste	Characteristic sweet, fruity grape taste

PACKING & STORING

-  Filled in multilayer aseptic bags inside food-grade metal drums
-  Storage temperature depends on the approved product specification
-  Shelf life depends on the processing and packaging system

TECHNICAL SPECIFICATIONS



1. PHYSICAL & CHEMICAL ANALYSIS

PARAMETER	SPECIFICATION
Brix at 20°C	65 ± 1 °Bx
Titrateable Acidity (as Tartaric Acid)	1.0 – 2.5 % w/w*
pH	2.8 – 4.2
Colour Intensity 520 nm	Grade / customer specific – analytical method must be stated
Turbidity – Clarified Grade	≤ 50 NTU at approx. 16 °Bx
HMF (Hydroxymethylfurfural)	≤ 20 mg/kg*
D/L-Lactic Acid	≤ 0.5 g/L*
Pectin	Negative at approx. 16 °Bx
Total Sulphur Dioxide (SO ₂)	≤ 200 mg/kg*
Foreign Matter	Absent



2. MICROBIOLOGICAL ANALYSIS

PARAMETER	SPECIFICATION
Total Plate Count (TPC)	≤ 1,000 CFU/g
Yeast	≤ 100 CFU/g
Mold	≤ 100 CFU/g
Coliforms	Not Detected / Absent
E. coli	Absent / 1 g
Thermophilic Acidophilic Bacteria (TAB)	Absent / 1 g
Salmonella	Absent / 10 g



3. ADDITIONAL QUALITY & COMPLIANCE

PARAMETER	SPECIFICATION
Ochratoxin A (OTA)	≤ 2.0 µg/kg after reconstitution
Pesticide Residues	Complies with applicable destination-market MRLs
Heavy Metals / Contaminants	Complies with applicable destination-market regulations
Artificial Colours & Flavours	Not Added
Appearance	Clear to slightly turbid, viscous dark-red to purple concentrated liquid



4. STORAGE & SHELF LIFE

Best Storage Condition: According to approved product specification

Shelf Life: Depends on processing and packaging system



Ingredient: Black Grape Juice Concentrate



* The above values represent typical commercial specifications for Black / Red Grape Juice Concentrate. Final specifications may vary depending on grape variety, origin, crop, colour grade, concentration level and customer requirements. Actual analytical values are confirmed by the corresponding Certificate of Analysis (COA).



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QUALITY, PACKAGING & CONTACT

LABELING INFORMATION

Batch No	:
Drum No	:
Production Date	:
Expiry Date	:
Crop Year	:
Net Weight	:
Ingredients	: Black Grape Juice Concentrate
Brix at 20°C (gr/100gr)	: 65 ± 1



PACKAGING

-  Filled in multilayer aseptic bags inside food-grade metal drums
-  Best Storage Condition: According to approved product specification

STANDARDS & CERTIFICATES



WHY CHOOSE JUICERFO

-  Natural black grape flavor & color
-  Physicochemical quality control
-  Microbiological testing
-  Flexible packaging solutions
-  Export specification compliance

Juicerfo supplies premium black grape juice concentrate for food, beverage and winemaking applications worldwide.

