

RECTIFIED CONCENTRATED MUST (RCM)

FORTIFIER AND SWEETENER



TECHNICAL DATASHEET

DESCRIPTION

RCM is a product obtained by dehydration of white grape must. Subjected to a treatment of deacidification and elimination of all components other than sugars.

ORGANOLEPTIC PROPERTIES

ASPECT liquid
COLOR citrine
AROMA fruity
TASTE characteristic

APPLICATIONS

Used in wines: as a fermentation fortifier and to increase residual sugar. Also in sparkling wines, liqueurs and distilled spirits.

PACKAGING

Plastic drum 30 kg.
IBC 1300 kg.
Cistern ≥ 15 T.

PHYSICOCHEMICAL PROPERTIES

DENSITY (20° C) 1,322 - 1,328
pH < 5 at 25 °Brix
BRIX (20° C) 64,00 - 66,00
TOTAL SUGARS (g/L) 870 - 890
ALCOHOL zero
POTENTIAL ALCOHOL 51,5° - 52,5°
SO₂ (mg/kg total sugars) < 25
HMF (hydroxymethylfurfural) (mg/kg total sugars) < 25
TOTAL ACIDITY (g/L) $< 1,5$
CONDUCTIVITY (μ S/cm) (20°C) < 120 at 25 °Brix
TOTAL CATIONS (meq/kg total sugars) < 8
SUCROSE absent

SHELF LIFE - STORAGE

9 months, kept at 15 - 25 °C.

PRODUCT IN ACCORDANCE WITH THE REGULATION (EC) N°606/2009.

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

This document is based on the manufacturer's datasheet.

