

# Sweeten, tint or flavor with *natural* grape juice

Helping you meet consumer demand for more authentic and natural food



Use our natural grape juice products to sweeten, flavor and tint your jelly confectionery or fruit preparations, without additives.



We select and press the highest quality white and red grape varieties to meet a wide range of color, sweetness and SO<sub>2</sub> content needs, and tailor them to your specifications.



Our rectified grape juice/grape syrup contains only the natural grape liquid and sugar (dextrose and fructose), and all minerals, acids, odor and color have been removed.

	Red grape juice concentrate	White grape juice concentrate	Rectified grape juice/grape syrup
Flavor	Characteristic taste of <i>vitis vinifera</i>	Characteristic taste of <i>vitis vinifera</i>	N/A
Tint	Red tints 200-2000 at 520nm 2%	Characteristic golden yellow tints	N/A
Sweetness	65-68 +/-1 Brix at 20°C	65-68 +/-1 Brix at 20°C	65 +/-1 Brix at 20°C

## Choose from a range of delivery options

- Plastic drum 220 l
- Metal drum 220 l
- Caged tank IBC 1000 l
- Isotank 22,000 l
- Tank 20,000 l



## Interested?

Check out [www.secna.com](http://www.secna.com) for more information

If you're looking for natural colors from grape, please see the Oterra natural color portfolio at [www.oterra.com](http://www.oterra.com)

