



## **Enocianina LD / Grape skin extract liquid**

### **ANTOCIANI – ITALY**

#### **PRODUCT SPECIFICATION**

**DESCRIPTION:** LD is the concentrate liquid extract from selected grapes *Vitis vinifera*

**APPEARANCE:** Dark red-purple viscous liquid

**SOLUBILITY:** Soluble in water

**FLAVOR:** Bland acidic drying flavor

**AROMA:** Neutral dry, slightly acidulous, reminiscent grape concentrate

**APPROVAL:** Grape skin extract LD is in full compliance with the directives of the EEC Additives No. E163

**APPLICATIONS:** Major applications include alcoholic beverages, soft drinks, confectionery items such as sweets and jellies, jams and syrups, dry blends, dairy products (added to fruits for use in yogurts)

**Dosage** is in quantum satis- add as much of this ingredient as is needed to achieve the desired result, but not more. Best practice is to do bench trials to determine the rate of addition in order to achieve the desired color.

**SHELF-LIFE:** Six months; keep refrigerated or frozen

**PRESERVATIVES:** Sodium benzoate or potassium sorbate on request

**PACKAGING:** 1 oz, 16 oz, gallon, 5-gallon (contact us for accurate pricing)

**COMPOSITION:** Color 3.0 +/- 0.2 (525 nm pH 3.0); Acidity 5 - 15% (pH 7.0 as tartaric acid; pH 1.8 – 2.8; Specific weight 1.1 – 1.2; Polyphenols 5 –12% (UV 280 nm); Anthocyanins 0.9 – 1.1 % (EEC Dir.); Sulphur dioxide < 1100 ppm; Lead < 10 ppm; Arsenic < 3 ppm;; Cadmium < 1 ppm; Mercury < 1 ppm; Total plate count < 50/g; Yeast <10/g; Mould <10/g; Coliforms <10/g; Salmonella absent; Staphylococcus <10/g



## ENOCIANINA

C-50, C-75 and C-100 Strengths

### **DALLARI – ITALY**

Dallari Enocianina is in conformity with the requirements laid down by the Italian Ministerial Decree of April 26, 1969 (Official Bulletin N.22 of May 19, 1969) and by the European legislation (EEC Official Bulletin N.115 of November 11, 1962.) It is likewise in accordance with the requirements of the legislation of the United States of America (Code of Federal Regulation, Title 21 – Food and Drug Administration, paragraph 8.318.)

### **NUTRITIONAL ANALYSIS**

Ashes 2.57%; Proteins 1.30%; Fructose 0.60%; Glucose 0.25%; Sodium 185 ppm; Potassium 7,000 ppm; Caloric Analysis 8 Kcal/100g or 33 KJ/100g (due to proteins and sugars); Lead (Pb) Less than 5 ppm; Arsenic (As) Less than 1 ppm; Copper (Cu) Less than 50 ppm; Zinc (Zn) Less than 50 ppm; Total Metals Less than 200 ppm; Insoluble Matter traces; Ashes (metal) Less than 40 g/kg; Specific Weight 1.150 – 1.250 kg/l (9.6 – 10.4 lbs. / gallon); Sulphur Dioxide Less than 1,000 ppm

### **MICROBIOLOGY**

At the time of packing

Total Microbes Fewer than 100/ml; Molds Absent in 1 ml; Yeasts Absent in 1 ml; Coliform Absent in 1 ml; Enterococci Absent in 1 ml; Staphylococci Absent in 1 ml (coag. posit.); Salmonella Absent in 10 ml; Pesticide Residues Absent in 10 ml