



SOLID RECTIFIED CONCENTRATED GRAPE MUST (SRCM) (CRYSTALLINE GRAPE DEXTROSE AND FRUCTOSE)



Concentrated rectified grape must - represents a sugar complex naturally occurring in grape must, consisting of glucose (approx. 50%) and fructose (approx. 50%).



Sweetness

Sweetening power comparable to sucrose (POD = 100%)

Colour

Maillard reaction - caramelisation

Solubility

Easily soluble in water

Antifreeze power

Lowers the freezing point

PAC = 1.9

Glycemic index (GI)

Medium-low (GI = 49)

Main functions

Enrichment application: 1 kg of product (volume = 0.66 litres) produces 0.5943 litres of alcohol → 1.68 kg of product increases 100 litres of wine by 1% alcohol content

Second fermentation application: To increase the content of 1 atm (~1 l CO₂/l) in 1 litre of wine, 4 g of product are needed.