



MCR SUCRAISIN®

SUCRAISIN : pure grape sugar

The rectified must concentrate (MCR) is made from a grape juice, processed in order to eliminate all the components which are not « sugar ». After concentration, we obtain a pure and clear fruit sugar. Its high concentration in sugar and the absence of other nutritious component avoid the development of yeasts and bacteria and ensure a preserving without deterioration.

Capacity of production: 1 400 HI / 24 h – 200 000 HI / year

Oenological interests

Use:

- Enrichment of musts and wines
- Sweetening of wines
- « Liqueur de tirage »
- « Liqueur d'expédition »

Refer to the regulation in force. Refet to the application sheets of MCR SUCRAISIN®.

Specifications

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Brix Degree (%).....	> 61.7
Sugar g/l.....	> 821.30
Potential alcohol (%).....	≥ 48.79
Density.....	> 1.3042
pH (at 25° Brix).....	< 5.0
Optical density (OD 425nm at 25° brix).....	< 0.1
Sucrose* (at 25° Brix).....	not detected
Acquired alcoholmetric title (% v/v).....	< 1
Folin-Ciocalteu Index* (at 25° Brix).....	< 6
Acidity* (meq/kg total sugar).....	< 15
Total SO ₂ (mg/kg total sugar).....	< 25
Total cations* (meq/kg total sugar).....	< 8
Conductivity (µs/cm at 25° Brix).....	< 120
Hydroxymethylfurfural* (mg/kg total sugar).....	< 25
Meso-inositol*.....	presence

* Checked once a year on average batches

SUCRAISIN: an easy and accurate solution

Fast delivery in bulk cistern, 1 000 litres or 300 litres container, 20 litres or 10 litres drums. Possibility of making with your own musts, mud or concentrated musts.

Storage

To be kept protected from light at 10 – 15°C.

This information is given as an indication.
It is for the users to check the conditions of use.

ORGANISATION AVEC SYSTÈME
DE SÉCURITÉ DES ALIMENTS
CERTIFIÉ PAR DNV GL
= ISO 22000 =