



Technical Data Sheet

Alcázar de San Juan, 2023

Concentrated White Grape Juice – High Quality

The concentrated white grape juice is prepared by physically removing the natural water from filtered grape juice, without the addition of sugars, acidification, or fermentation. The juice is obtained from a blend of various grape varieties intended for the food and beverage industry, using healthy, clean, and ripe grapes. The water is eliminated through vacuum evaporation, resulting in 100% grape concentrate.

Organoleptic Characteristics

Appearance	Viscous, clear, transparent, and shiny. The material will be a homogeneous fluid liquid without turbidity.
Color	Practically colorless. Typical light yellow.
Odor and Flavor	Fresh, typical of ripe grapes, without any strange flavors or odors, burnt, caramelized, or fermented notes.

Physicochemical Characteristics

Brix	Refractometric 20	65 (+/- 1)	68 (+/- 1)
Density	kg/l	1,3251	1,3444
pH		2,4 – 4,0	2,4 – 4,0
Total Acidity (as tartaric acid)	w/w	0,5 – 1,8	0,5 – 1,8
SO2 (at 16°Bx)	ppm IFU7 ^a	< 10	< 12
SO2 (in concentrate)	ppm IFU7 ^a	< 50	< 50
Turbidity (at 160°Bx)	NTU	< 3	< 3
Iron (at 160°Bx)	mg/l	< 5	< 5
Color (at 160°Bx)	Abs 420m	0,025 – 0,040	0,025 – 0,040
Color (at 160°Bx)	% Trans 420nm	95 - 91	95 - 91
Ochratoxin (at 160°Bx)	ppm	< 2	< 2





Technical Data Sheet

Alcázar de San Juan, 2023

Microbiological Quality

	Aseptic Product	Non-Aseptic Product
Yeasts and Molds	< 10 ufc/ml	< 500 ufc/ml
Total Aerobes	< 10 ufc/ml	< 500 ufc/ml
Escherichia Coli	Absent	Absent
Thermoacidophilic Bacilli (TAB)	Not Detected	Not Detected
Resistant Molds (HRM)	Not Detected	Not Detected

Storage Conditions

		Shelf Life	
		Organoleptic	Microbiological
Aseptic Product	Unopened storage under optimal temperature conditions of 0°C to 5°C. Note: Recommended temperature between 8-10°C. Temperatures between 0-6°C may cause sugar crystallization.	Minimal change from fruity to grape aromas.	3 years
Non-Aseptic Product	Refrigerated < 10°C Note: Recommended temperature between 8-10°C. Temperatures between 0-6°C may cause sugar crystallization.	Variable depending on storage	3 months



www.quixoteconcentrates.es
Laboratorio Ctra. Socuéllamos S/N,
13700 Tomelloso, Ciudad Real | Spain

Quixote Concentrates S.L.
Calle Mayor, 55, 1º P.4 | 02002 Albacete, Spain
info@quixoteconcentrates.es
Tel +34 967 74 11 36



Technical Data Sheet

Alcázar de San Juan, 2023

Relevant Information

Allergens	This product does not contain substances that cause allergies or intolerances for which labeling is mandatory, as defined in Annex II of Regulation (EU) No. 1168/11 on food information provided to consumers.
GMO's	No GMOs or ingredients derived from genetically modified organisms have been used in the development and production of this product. It complies with Regulations EC 1830/2003/EC on labeling and traceability and 1829/2003/EC on genetically modified food and feed and their legislative amendments.
Infant Food	For infant-grade products, it complies with applicable legislation and meets the established parameters.
Additives	The concentrate does not contain added antioxidants, colorants, flavorings, preservatives, stabilizers, sugar, or water.

Other Relevant Data

Pesticides	This product complies with Regulation (EC) No. 1881/2006 and its subsequent amendments. This product also complies with Regulation (EC) No. 396/2005 and its subsequent amendments regarding maximum residue limits of pesticides.
Halal Product	The product is made from fresh fruit and does not contain blood, ethyl alcohol, pork meat, or any other substance other than grape juice. It is certified Halal.
Multiresidues	According to European legislation and FDA regulations.
Heavy Metals	According to European legislation and FDA regulations.
Quality Standard	IFS Food certification.



ISO 14001
BUREAU VERITAS
Certification



ISO 22000
BUREAU VERITAS
Certification



www.quixoteconcentrates.es

Laboratorio Ctra. Socuéllamos S/N,
13700 Tomelloso, Ciudad Real | Spain

Quixote Concentrates S.L.

Calle Mayor, 55, 1º P.4 | 02002 Albacete, Spain
info@quixoteconcentrates.es
Tel +34 967 74 11 36



Quixote

Premium



Technical Data Sheet



Alcázar de San Juan, 2023

Process Description

1. Selection of sulfur-treated musts.
2. Decolorization, clarification, and filtration.
3. pH correction of sulfurous juice using ion exchange resins.
4. Desulfitation and concentration of sulfur juice.
5. Tartaric stabilization.
6. Cold filtration of concentrated must.
7. Homogenization, laboratory controls.
8. Pasteurization and aseptic packaging of the product.

Presentation / Packaging

Drums

200-liter drums with open head and double polyethylene bags. The bags are sterile and individually sealed, one inside the other. All drums are sealed with a numbered tamper-proof seal, either metallic or plastic.

Goodpack

Sterile aseptic polyethylene bag with a capacity of 1227 liters. Sealed with a numbered security seal, either metallic or plastic.

Non-Aseptic Product

Bulk shipment in food-grade isotank containers, 1000-liter IBCs, or 220-liter drums with polyethylene bags.

Transportation Conditions:

The product is shipped in a sealed, clean container, free from insects, rodents, and odors, at recommended temperatures.

Quixote
CONCENTRATES



ISO 14001

BUREAU VERITAS
Certification



ISO 22000

BUREAU VERITAS
Certification



www.quixoteconcentrates.es

Laboratorio Ctra. Socuéllamos S/N,
13700 Tomelloso, Ciudad Real | Spain

Quixote Concentrates S.L.

Calle Mayor, 55, 1º P.4 | 02002 Albacete, Spain
info@quixoteconcentrates.es
Tel +34 967 74 11 36



Quixote

Premium



Technical Data Sheet



Alcázar de San Juan, 2023

Special Features of WGJC Quixote Premium

- Product developed according to customer needs.
- Selection of raw materials by Quixote Concentrates technicians.
- Selection of raw material suppliers to ensure continuous quality.
- Technical advice and transfer of know-how to our manufacturers.
- Own laboratory in Tomelloso, located in the center of grape production in Spain.
- Manufacture of concentrates under the quality and food safety standards of Quixote Concentrates.
- Extra stability of color precursors, preserving the natural characteristics of grape juices.
- Ultra tartaric stability.
- Improved flavor and aroma profile during reconstitution at low sugar dilutions.
- Expanded application range of Quixote Premium concentrates in food manufacturing.
- Extended shelf life, microbiological and color stability at room temperature.
- New microbiological CCP (Critical Control Point) with PCR controls in pasteurization and physicochemical manufacturing.
- Specification and production according to customer's critical points.
- Third-party audits.
- Lower manufacturing temperatures, greater care for juices during concentration.
- Quixote Hygiene Program (unique in Spain), rigorous preventive contamination program and equipment care for food contact.
- Control of hygiene procedures through double PCR and bioluminescence microbiological tests.
- Ongoing monitoring of equipment cleaning procedures for food contact surfaces, wash water, etc., measuring contamination levels at safe levels.
- Flash pasteurization of concentrated musts, shorter exposure to high temperatures, guaranteed elimination of all microorganisms without damaging the product.

Quixote
CONCENTRATES



ISO 14001

BUREAU VERITAS
Certification



ISO 22000

BUREAU VERITAS
Certification



www.quixoteconcentrates.es

Laboratorio Ctra. Socuéllamos S/N,
13700 Tomelloso, Ciudad Real | Spain

Quixote Concentrates S.L.

Calle Mayor, 55, 1º P.4 | 02002 Albacete, Spain
info@quixoteconcentrates.es
Tel +34 967 74 11 36



Quixote

Premium



Technical Data Sheet



Alcázar de San Juan, 2023

- Filling and loading control at low temperatures, ensuring higher quality concentrates and preventing quality loss of color.
- Production manifests, microbiological and physicochemical records at each stage of the process.
- Quixote Microbiological Quality Guarantee Certificate. Comprehensive food safety program with process control, on-site monitoring of all safety and quality requirements.
- Guarantee of absence of thermophilic microorganisms, absence of Alicyclobacillus Acidoterrestres (producer of Guaiacol).
- Representative control samples inside the container.

Enrique Naranjo
Global Production Manager

Ana Díaz
Quality & Production Responsible

Quixote

CONCENTRATES



ISO 14001
BUREAU VERITAS
Certification



ISO 22000
BUREAU VERITAS
Certification



www.quixoteconcentrates.es

Laboratorio Ctra. Socuéllamos S/N,
13700 Tomelloso, Ciudad Real | Spain

Quixote Concentrates S.L.

Calle Mayor, 55, 1º P.4 | 02002 Albacete, Spain
info@quixoteconcentrates.es
Tel +34 967 74 11 36