

## Our Mission

Our mission is not only to offer an outstanding product, but also become a leading company in every segment. This is carried out through an innovative proposal of differentiated value based on two pillars: operational excellence and customer value.

Always bearing in mind these objectives, we work hand in hand with our customers, developing tailor made products and offering technical, commercial and logistic support.

## Kineta to the world

Kineta is a company in permanent expansion interested in long term market developments, strength analysis, commercial opportunities in potential new markets.

Each country has its idiosyncrasies, commercial and cultural differences.

Thanks to our deep market knowledge, technical, commercial and logistic support we have become a reliable global supplier within the most demanding international markets.



## About Us

Kineta is a leading company producing and sourcing top quality GRAPE JUICE CONCENTRATE used in Natural beverages; Jams (fruit spreads); Wines (sweetening); Healthy Pastry/Bakery; Dairy drinks; Ice creams; Sport drinks; Natural food; Pharma (carriers).



Our modern facilities with cutting-edge technology, knowledge of the international markets and careful selection of raw material (best grapes from Mendoza and San Juan) let us reach the highest quality standards (FSSC22000 / FDA / HALAL Certification, H. A.C.C.P. system)



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# Kineta

Grape Juice Concentrate

# Our Products

## Deionized / Rectified Grape Juice Concentrate "KINETA MUST". In some countries is also called Fruit Sugar / Grape Sugar.

- Grape Juice without... Polyphenolic compounds; Organic Acids; Others (Flavour)
- Still remains Monosacharid fruit Sugars (Fructose; Glucose Aprox. 50%).
- Colorless, Odorless and Tasteless (COT) and does not bring any additional flavor or aroma, only sweetness.

Production: It's obtained by deionization process where all components are extracted with exception of glucose, fructose and water. Microbiological stability is reached by means of concentrated of sugars and extreme purity in an environment completely free of nutrients for microorganisms.

COMPOSITION	DGJC 68° BRIX
SUGARS (g/l)	930
ACIDITY (g%g Tartaric Ac)	0,05
SO2	<10
COLOR %T 430 nm	100
Sensory	Crystal



## White Grape Juice Concentrate

It's a natural juice that preserves all grape properties and offers natural sugar, acidity, color and grape aromas.

Production: It's obtained from selected grapes without fermentation where water is removed to reach an amber viscous grape juice.

COMPOSITION	WGJC 68° BRIX
SUGARS (g/l)	850
ACIDITY (g%g Tartaric Ac)	0,7 – 1,5
SO2	<50
COLOR %T 430 nm	>75
Sensory	Amber

## White Grape Juice Concentrate 65° brix/ 68° brix "Virgin"

It's a natural juice that preserves all properties of grape and offers natural sugar, acidity, color and aromas of grape. It's obtained from selected grapes without SO2 addition where water is removed to reach an amber viscous grape juice.

## Red Grape Juice Concentrate 65° brix/ 68° brix

It's a natural juice that preserves all properties of red grape and offers natural sugar, acidity, color and aromas of red grape. It's obtained from selected grapes without fermentation where water is removed to reach a red viscous grape juice.

## Varietals Grape Juice Concentrate 65° brix/ 68° brix

It's a natural juice that preserves all properties of grape and offers natural sugar, acidity, color and aromas of different varieties. It's obtained from selected grapes without fermentation where water is removed to reach a red/amber viscous grape juice.

## Advantages of usage – Applications

- 100% Final Fruit Juice product
- Large range of industrial uses available
- Suitable for achieving the ideal blend
- Widely used as natural sweetener
- Different packaging alternatives, according to usage frequency
- Competitive price/ Freight included
- Flexible shipment alternatives(FCL 20' and 40' containers; LCL by Sea and Air)

## Packaging

Our products are packed according to food safety standards in three kinds of packaging.

- DRUMS: Aseptically packaging in 55-gallon (net weight 290 KG) /60 gallon (net weight 300 KG)
- TOTE BINS: Aseptically packaging in 300 gallon bags, with a product net weight of 1,330 Kg for 65° brix and 1.350 Kg for 68° Brix
- FLEXITANK: Healthy Packaging in flexi bags with a product net weight of 21,000 Kg (16.000 liters) / 24,000 Kg (18.000 liters)