

WINES, SPIRITS & FOOD INGREDIENTS

Wines

Liqueur wines

Aromatised wines

Aromatised wine-based drinks

Spirits

Wine concentrates

Wine powders

Wine flavours

Spirit concentrates & flavours

Natural oak extracts

Grape juice concentrates

Fruit sugar FructiSweet Original®

Grape skin colours

Grape tannins

BREKOOO

Wines

The wines in our portfolio are produced in the leading wine-producing countries (France, Spain, Italy and Germany) and processed in Bremen in line with Breko standards. The wines are primarily used for flavouring in the food industry rounding products off in a harmonious fashion. Typical applications are soups, sauces, convenience products, ice cream, desserts, confectionery and mixed beverages containing wine.

Deliveries across the EU are made in canisters (10 and 25 litre), 1000 litre IBC or tank trucks (up to 25,000 litre).

0531	White wine, dry	9,5 % vol, EU
0533	White wine, dry	11 % vol, EU
0535BIB	Riesling, dry	12,5 % vol, Germany, 3 litre bag-in-box
0538	Chardonnay	12 % vol, Italy
0542	White wine, Sherry type	14 % vol, Spain, 15 litre bag-in-box
0523	Red wine, dry	13 % vol, EU
0524	Red wine	10 % vol, EU
0782	Pinot noir, red	12 % vol, Germany, in 25 litre canister or 1000 litre IBC
0545BIB	Merlot, red	13 % vol, France, 3 l bag-in-box

Liqueur wines - Fortified wines

Liqueur wine is a wine to which a distilled spirit is added. The added alcohol stems exclusively from grapevine products or a variety of wine products (brandy, pomace brandy, etc.). Typical applications are soups, sauces, convenience products, ice cream, desserts and confectionery. Fortified wines are also used as the basis for the production of pharmaceutical tonics. Breko acts as a GMP-compliant subcontractor with a licence to produce tonics for the pharmaceutical industry.

Deliveries across the EU are made in 25 litre canisters or 1000 litre IBC.

3592	Liqueur wine, red	15,5 % vol, 140 g/l sugar, EU
3668	Liqueur wine, pale	15 % vol, 140 g/l sugar, EU
3612	Liqueur wine, pale	16,5 % vol, 120 g/l sugar, EU
3689	Liqueur wine, dark	16,5 % vol, 120 g/l sugar, EU
3691	Liqueur wine, dark	15 % vol, 200 g/l sugar, EU
3552	Malaga	15 % vol, 200 g/l sugar, Spain (condiment)

3553	Cream Sherry	17,5 % vol, Spain (condiment)
3554	Sherry Fino	17 % vol, Spain (condiment)
3555	Sherry Amontillado	17,5 % vol, Spain (condiment)
3556A	Madeira	17 % vol, Portugal (condiment)
3563	Marsala Fine, DOC	17 % vol, Italy (condiment)
3567	Liqueur wine, dark red	18,5 % vol, Portugal
3557S	Port wine, red, salted	19 % vol, Portugal (condiment with 0,5 % salt)

Further liqueur wines are available on request

Aromatised wines

Aromatised wines are produced from wine, grape juice and alcohol. Aromatisation can only be done using natural flavouring and/or natural flavouring extracts. The characteristic flavour of vermouth is due to the use of wormwood (*Artemisia absinthium*). Cremovo is a wine that contains egg yolk and aromatic herbs.

Deliveries across the EU are made in canisters (10 and 25 litre) or 1000 litre).

3560	Cremovo	15 % vol, Italy
3568	Cremovo without vanilla and coloring caramel	15 % vol, Italy
3562	Vermouth, white	15 % vol, 140 g/l sugar, Italy

Aromatised wine-based drinks

Red or white wine is used to produce aromatised wine-based drinks. The high quality Breko winter wines are produced exclusively from Spanish or Italian wines. These are characterised by a fruity, strong, full-bodied but not too sweet taste. The red winter wines have without the addition of colorants a very intense colour, emphasising their quality.

The Breko mulled wines and the Glögg wine are produced in Bremen based on our in-house recipes using exclusively natural flavouring. The wine content is over 90 % which is 40 % above the legal requirements. The mulled wines are supplied ready-to-use, whereas the red wine punch and the Glögg wine are typically finished off by the client with rum, vodka or corn schnapps (e.g. fairgrounds and winter markets). If required, red wine punch and Glögg can also be supplied already containing spirits.

Depending on client requirements, deliveries across the EU are made in canisters 25 litre canisters or 1000 litre IBC.

0511	Mulled wine ("Glühwein"), red wine based	9,5 % vol, 80 g/l sugar, EU
0517	Mulled wine ("Glühwein"), white wine based	9 % vol, 70 g/l sugar, EU

0513	Red wine punch ("Feuerzangenbowle"), red	9,5 % vol, 70 g/l sugar, EU
0518	Red wine punch ("GLOGG")	12 % vol, 125 g/l sugar, EU

We refer to (EU) Directive no. 251/2014 for a detailed definition of aromatised wine products.

Spirits

Spirits are alcoholic beverages produced by distillation of natural plant products, such as fruits, vegetables or grain. Typical application areas include soups, sauces, convenience products, desserts and confectionery.

Deliveries across the EU are made in 10 litre canisters.

3150	Cognac	40 % vol, France
3187	Blended Whiskey	40 % vol, EU
3195	Gin	37,5 % vol, Germany
3196	Brandy without coloring caramel	36 % vol, 6 months matured, EU
3301	Rum	40 % vol, brown
3302	Rum	52 % vol, brown
3306	Sugar cane distillate	40 % vol
3309	Williams Christ Pear brandy	40 % vol, Germany
3312	Orange liqueur	40 % vol, triple sec, France
3314	Vanilla liqueur	31 % vol, EU
3317	Calvados	40 % vol, 2 years matured, France
3318	Anis spirit	40 % vol

Further spirits are available on request

Wine concentrates

Wine concentrates are produced from French and Spanish red and white wines by removing the alcohol and concentrating them under vacuum. These liquid wine concentrates form an alcohol-free alternative (alcohol content < 0.5 % vol) to wine with a more intense taste. Typical application areas include soups, sauces and ready meals, marinades, beverages and confectionery. Wine concentrates in the finished product are declared as red wine or white wine, de-alcoholised, concentrates. The Spanish red wine concentrate also serves the function of reducing the pH and as a food colorant.

Deliveries are made in a 10 kg bag-in-box, 25 kg, 250 kg drums or IBC containers.

705L	French red wine concentrate	1 kg is equal to 13 l of French red wine, red wine note produced from the grape varieties Merlot, Syrah, Carignan, Grenache, Cabernet and Alicante
705	French red wine concentrate	1 kg is equal to 35 l of French red wine, strong red wine note produced from the grape varieties Merlot, Syrah, Carignan, Grenache, Cabernet and Alicante
715L	French white wine concentrate	1 kg is equal to 13 l of French white wine
715	French white wine concentrate	1 kg is equal to 38 l of French white wine
701B	Red wine concentrate, sweet	60 % French red wine concentrate, 40% red grape juice concentrate, 10 kg bag-in-box

Wine powders

Wine powders are produced from French and Italian red and white wines by removing the alcohol and concentrating them under vacuum, with subsequent spray drying. The wine powders form an alcohol-free alternative (alcohol content < 0.5 % vol) to wine for use in dry foods. Other typical applications include soups, sauces and ready meals, marinades, instant beverages and confectionery.

800	Red wine powder WE10	10 % dry matter of red wine
801	Red wine powder WE20	20 % dry matter of French red wine
812	Red wine powder WE100	100 % dry matter of French red wine
810	White wine powder WE10	10 % dry matter of white wine
811	White wine powder WE20	20 % dry matter of French white wine

Wine flavours

The liquid wine flavours serve the purpose of aromatisation of foods, e.g. beverages and confectionery, and confer the typical wine top notes to the end product.

110	Red wine flavour	Solvent: propylene glycol; Dosage: 0,3 g/l
111	Red wine flavour, natural	Solvent: propylene glycol; Dosage: 1 g/l
112	Red wine flavour, natural	Solvent: propylene glycol, ethanol; Dosage: 0,3 g/l
113	Red wine flavour, natural	Solvent: propylene glycol; Dosage: 1 g/l
114	Red wine flavour, natural	Solvent: propylene glycol; Dosage: 0,9 g/l
115	Red wine flavour, Pinot Noir type, natural	Solvent: propylene glycol; Dosage: 0,5 - 0,8 g/l
116	Red wine flavour, Cabernet Sauvignon type, natural	Solvent: ethanol, water; Dosage: 0,15 g/l
117	Red wine flavour, Sangria type, natural	Solvent: ethanol, water; Dosage: 1,5 g/l
118	Red wine flavour, Sangria type, natural, contains SO₂	Solvent: ethanol; Dosage: 4 g/l
130	White wine flavour	Solvent: propylene glycol; Dosage: 0,5 g/l
131	White wine flavour	Solvent: propylene glycol; Dosage: 0,5 - 1 g/l
132	White wine flavour, Riesling type	Solvent: propylene glycol; Dosage: 0,3 g/l
133	White wine flavour, Chardonnay type, natural	Solvent: ethanol, water; Dosage: 1 g/l
134	White wine flavour, Riesling type, natural	Solvent: propylene glycol, water; Dosage: 0,25 g/l
135	White wine flavour, Sauvignon blanc type, natural	Solvent: ethanol, water; Dosage: 1 g/l
136	Dessert wine flavour, Traminer type, natural	Solvent: propylene glycol, water; Dosage: 0,2 g/l

Spirit concentrates & flavours

The liquid spirit concentrates flavours serve the purpose of aromatisation of foods, e.g. beverages and confectionery, and confer the typical top notes on the end product. Further spirit flavours available on request.

920L	Brandy flavour, French type	Solvent: propylene glycol, < 0,15 vol % ethanol; Dosage: 2,5 ml/l
920NSL	Brandy flavour NS, French type	Solvent: < 0,15 vol % ethanol; Dosage: 1,3 ml/l

926L	Spanish Brandy flavour	Solvent: 48 - 53 vol % ethanol; Dosage: 10 ml/l
921L	Reserva Spanish Brandy flavour	Solvent: 26 - 31 vol % ethanol; Dosage: 10 ml/l
928L	Gran Reserva Spanish Brandy flavour	Solvent: 29 - 33 vol % ethanol; Dosage: 15 ml/l
922L	Whisky flavour, Bourbon type	Solvent: propylene glycol, < 0,2 vol % ethanol; Dosage: 2,5 ml/l
922NSL	Whisky flavour NS, Bourbon type	Solvent: < 0,15 vol % ethanol; Dosage: 1 ml/l
923L	Whisky flavour, Scotch type	Solvent: 29 - 34 vol % ethanol; Dosage: 5 ml/l
925L	Gin concentrate, British type	Solvent: 93 - 96 vol % ethanol; Dosage: 0,25 ml/l
962L	Coriander concentrate, natural	Solvent: 89 - 93 vol % ethanol; Dosage: 1 ml/l
963L	Juniper concentrate, natural	Solvent: 93 - 97 vol % ethanol; Dosage: 1 ml/l
938L	Rum flavour, Caribbean type	Solvent: 19 - 21 vol % ethanol; Dosage: 20 ml/l

Natural oak extracts

Oak wood extracts are natural ethanolic or aqueous extracts from American or French oak. Uses of these extracts include their addition to spirits, sauces and marinades.

960L	American oak extract, alcohol-based	Solvent: 38 - 42 vol % ethanol
961L	American oak extract, Premium type, alcohol-based	Solvent: 39 - 43 vol % ethanol
964L	French oak extract, Premium type, alcohol-based	Solvent: 38 - 43 vol % ethanol
965VFN	French oak extract, water-based	Untoasted, strong oak aroma, vanilla, fruity notes
965FN	French oak extract, water-based	Medium toasted, strong oak aroma, fruity notes
965STC	French oak extract, water-based	Strong toasted, oak aroma, caramel
965OCV	American oak extract, water-based	Light toasted, oak aroma, caramel, vanilla

Grape juice concentrates

Grape juice concentrates are made from Spanish and French red or white grape juice through vacuum distillation and concentration. Uses of these extracts include the production of grape juice following dilution. Deionised grape juice concentrate is particularly well suited for the natural sweetening of foods.

Deliveries are made in 10 kg bag-in-box and 270 kg drums.

820	Red grape juice concentrate	4kg grape juice is equal to 1 kg grape juice concentrate; Brix: 63-66
821	White grape juice concentrate	4kg grape juice is equal to 1 kg grape juice concentrate; Brix: 64-66

Fruit sugar FructiSweet Original®

FructiSweet Original® fruit sweeteners are made from grape, apple and date fruit juice concentrates and are processed into neutral tasting fruit sweeteners by physical methods. These products are made from 100 % fruit and have a better image with the consumer than the classic crystalline sugar, which is usually made from sugar beet or sugar cane. Typical applications are fruit juice drinks, carbonated drinks / soft drinks, functional drinks, sports and energy drinks, tea drinks, dairy products (fruit sweeteners are deacidified, therefore ideal for dairy products), ice cream, confectionery, syrups, jams, spirits / fruit wines, sauces (e.g. ketchup). Delivery is made in 25 kg, 250 kg containers or 1325 kg IBC containers.

826CJRD	FructiSweet Original® Grape	100 % grapes, dry matter: 65 ± 2 g/100 g, fructose: 48 - 52 %, glucose: 48 - 52 %, sucrose: 0 %
826CJRDBIO	FructiSweet Original® Grape Organic	100 % organic grapes, dry matter: 65 ± 2 g/100 g, fructose: 48 - 52 %, glucose: 48 - 52 %, sucrose: 0 %
826FSOA	FructiSweet Original® Apple	100% apple, dry matter: 70 ± 2 g/100 g, fructose: 50 - 70 %, glucose: 15 - 35 %, sucrose: 0 - 10 %, polyols ≤ 6 %
826FSOD	FructiSweet Original® Date	100 % date, dry matter: 68 ± 2 g/100 g, fructose: 43 - 52 %, glucose: 46 - 56 %, further sugars: 0 - 4 %
826FS50	FructiSweet® 50 Mix	100 % fruit, dry matter: 65 ± 2 g/100 g, fructose: 45 - 55 %, glucose: 45 - 55 %, sucrose: ≤ 2 % polyols: ≤ 5 %

Grape skin colours

Grape colourants are obtained from the red wine grape skin through aqueous extraction and used as colourants in the food industry. The hue of the colour of grape extracts is pH-dependent. The hue is red in acidic formulations and violet-blue in alkaline formulations.

These extracts are a natural alternative to artificial red food colourants. The grape skin extracts in the end product are to be declared as anthocyanins, E163.

822S	Red grape skin extract, liquid	Colour strength: 2,85 - 3,15; Halal certified by HFCE
825F	Red grape skin powder	Colour strength: 11,4 - 12,6; Halal certified by HFCE

Grape tannins

Grape tannins are extracts from white grape skins or grape seeds and their uses include the stabilisation of the red wine colour and improvement of the wine structure. Their use in the treatment of wine is permitted pursuant to the OIV [International Organisation of Vine and Wine].

Grape tannins used as functional ingredients create a bitter taste, higher complexity and astringency.

850F	Grape skin tannin powder	> 65 % tannins with high molecular weight
851F	Grape seed tannin powder	> 65 % tannins with low molecular weight
853F	Grape tannin powder	> 65 % tannins

Your contacts

Product inquiries

Wolfgang Loersch

Vice President

 loersch@breko.de

 +49 170 63 04 623

Orders (Please use: orderservice@breko.de)

Tina Dolinski-Babendererde

Sales

 +49 421 46 07 07 35

Yvonne Michaelis

Sales

 +49 421 46 07 07 55

General contact details

Breko GmbH

Hoerneckestrasse 3

28217 Bremen

Germany

www.breko.de

 info@breko.de

 +49 421 46 07 07 0

 +49 421 46 07 07 77



For organic products:
DE-ÖKO-003