

# WINES, SPIRITS & FOOD INGREDIENTS

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**BREKO**OO

Wines & Natural Ingredients since 1977

## Wines

- » Wines matured in the leading wine-growing countries (France, Spain, Italy and Germany) and processed in Bremen according to Breko standards.
- » Primary use for flavouring food.
- » Typical applications: Soups, sauces, convenience products, ice cream, desserts, confectionery and mixed beverages containing wine.
- » Delivery EU-wide in disposable jerrycan (10, 25 litres), in 1000 litre disposable IBCs or in tankers (15,000 to 25,000 litres).

0535BIB	Riesling, dry	11 % vol, Germany, 10 litre bag-in-box
0542	White wine, Sherry type	14 % vol, Spain, 5 litre bag-in-box
0545BIB	Merlot, red	13 % vol, France, 3 litre bag-in-box

Further wine are available on request.

## 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: 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.
- » Delivery EU-wide in disposable jerrycan (10, 25 litres) and in 1000 litre disposable IBCs.

3591	Liqueur wine, red	15 % vol, 200 g/l sugar, EU
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
3681	Liqueur wine, dark	18 % vol, 150 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
3696	Liqueur wine, dark	15 % vol, 140 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	<b>Sherry Medium</b>	17,5 % vol, Spain (condiment)
3556A	<b>Madeira, pale, without caramel colouring</b>	17 % vol, Portugal (condiment)
3563	<b>Marsala Fine, DOC</b>	17 % vol, Italy (condiment)
3557S	<b>Port wine, red, salted</b>	19 % vol, Portugal (condiment with 0,5 - 0,7 % salt)

Further liqueur wines are available on request.

## 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 a very intense colour.
- » 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.
- » Delivery EU-wide in disposable jerrycan and in 1000 litre disposable IBCs. The Breko own brand "Rosi Glüh" is only available in 3 litre bags.

0511	<b>Mulled wine ("Glühwein"), red wine based</b>	9,5 % vol, 80 g/l sugar, EU
0517	<b>Mulled wine ("Glühwein"), white wine based</b>	9 % vol, 70 g/l sugar, EU
0513	<b>Red wine punch ("Feuerzangenbowle"), red</b>	9,5 % vol, 70 g/l sugar, EU
0518	<b>Red wine punch ("GLÖGG")</b>	12 % vol, 125 g/l sugar, EU
0511Rosi	<b>Rosi Glüh</b>	9,5 % vol, 80 g/l sugar, EU, 3 litre bag

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 applications: Soups, sauces, convenience products, desserts and confectionery.
- » Delivery EU-wide in disposable 10 litre jerrycan.

3150	<b>Cognac</b>	40 % vol, France, 25 litre jerrycan
3187	<b>Blended Whiskey</b>	40 % vol, EU
3195	<b>Gin</b>	37,5 % vol, Germany

3196	<b>Brandy without coloring caramel</b>	36 % vol, 6 months matured, EU
3301	<b>Rum</b>	40 % vol, brown
3302	<b>Rum</b>	52 % vol, brown
3312	<b>Orange liqueur</b>	40 % vol, triple sec, France
3317	<b>Calvados</b>	40 % vol, 2 years matured, France

Further spirits are available on request.

## Wine concentrates

- » Wine concentrates are produced from French red and white wines by removing the alcohol and concentrating them under vacuum and form a non-alcoholic and more flavourful alternative to wine (alcohol content < 0.5 % vol).
- » Typical application: Soups, sauces, ready meals, marinades, beverages and confectionery.
- » Declaration: Red wine or white wine, de-alcoholised concentrate
- » Delivery EU-wide in 10 kg bag-in-box, disposable 25 litres canisters or IBC containers.

705L	<b>French red wine concentrate</b>	1 kg is equal to 13 l of French wine produced from the grape varieties Merlot, Syrah, Carignan, Grenache, Cabernet and Alicante
705	<b>French red wine concentrate</b>	1 kg is equal to 35 l of French wine produced from the grape varieties Merlot, Syrah, Carignan, Grenache, Cabernet and Alicante
715L	<b>French white wine concentrate</b>	1 kg is equal to 13 l of wine
715	<b>French white wine concentrate</b>	1 kg is equal to 38 l of wine
701B	<b>Red wine concentrate, sweet</b>	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.
- » Typical applications: Soups, sauces, ready meals, marinades, instant beverages and confectionery.
- » Delivery EU-wide in 1 kg container (Art.No. 812), in 15 kg container (Art.No. 800) and in 25 kg container (Art.No. 801, 811, 812)

800	<b>Red wine powder WE10</b>	10 % dry matter of red wine
801	<b>Red wine powder WE20</b>	20 % dry matter of French red wine
812	<b>Red wine powder WE100</b>	100 % dry matter of French red wine
811	<b>White wine powder WE20</b>	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.
- » A wide range of varietal wine flavours is available on request.

## Spirit concentrates & flavours

- » The liquid spirit concentrates flavours serve the purpose of aromatisation of foods, e.g. beverages and confectionery.
- » This flavours can be used for the elaboration of spirits, when diluted in alcohol and water, subject to local regulations.

920L	<b>Brandy flavour, French type</b>	Solvent: propylene glycol, < 0,15 % vol ethanol; Dosage: 2,5 ml/l
920NSL	<b>Brandy flavour NS, French type</b>	Solvent: < 0,15 % vol ethanol; Dosage: 1,3 ml/l
926L	<b>Spanish Brandy flavour</b>	Solvent: 48 - 53 % vol ethanol; Dosage: 10 ml/l
921L	<b>Reserva Spanish Brandy flavour</b>	Solvent: 26 - 31 % vol ethanol; Dosage: 10 ml/l
928L	<b>Gran Reserva Spanish Brandy flavour</b>	Solvent: 29 - 33 % vol ethanol; Dosage: 15 ml/l
922L	<b>Whisky flavour, Bourbon type</b>	Solvent: propylene glycol, < 0,2 % vol ethanol; Dosage: 2,5 ml/l
922NSL	<b>Whisky flavour NS, Bourbon type</b>	Solvent: < 0,15 vol % ethanol; Dosage: 1 ml/l
923L	<b>Whisky flavour, Scotch type</b>	Solvent: 29 - 34 % vol ethanol; Dosage: 5 ml/l
925L	<b>Gin concentrate, British type</b>	Solvent: 93 - 96 % vol ethanol; Dosage: 0,25 ml/l
962L	<b>Coriander concentrate, natural</b>	Solvent: 89 - 93 % vol ethanol; Dosage: 1 ml/l
963L	<b>Juniper concentrate, natural</b>	Solvent: 93 - 97 % vol ethanol; Dosage: 1 ml/l
938L	<b>Rum flavour, Caribbean type</b>	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.
- » Typical applications: Spirits, sauces and marinades.

960L	<b>American oak extract, alcohol-based</b>	Solvent: 38 - 42 % vol ethanol
961L	<b>American oak extract, Premium type, alcohol-based</b>	Solvent: 39 - 43 % vol ethanol

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

## 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 EU-wide in disposable 25 kg jerrycan, 250 drums and 1325 kg IBC containers.

826CJRD	<b>FructiSweet Original™ Grape</b>	100 % grapes, dry matter: 65 ± 2 g/100 g, fructose: 48 - 52 %, glucose: 48 - 52 %, sucrose: 0 %
826FSOA	<b>FructiSweet Original™ Apple</b>	100 % apple, dry matter: 70 ± 2 g/100 g, fructose: 50 - 70 %, glucose: 15 - 35 %, sucrose: 0 - 10 %, polyols ≤ 6 %
826FSOD	<b>FructiSweet Original™ Date</b>	100 % date, dry matter: 68 ± 2 g/100 g, fructose: 43 - 52 %, glucose: 46 - 56 %, further sugars: 0 - 4 %
826F550	<b>FructiSweet™ 50 Mix</b>	100 % fruit, dry matter: 65 ± 2 g/100 g, fructose: 45 - 55 %, glucose: 45 - 55 %, sucrose: ≤ 2 % polyols: ≤ 5 %

## Natural 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	<b>Red grape skin extract, liquid</b>	Colour strength: 2,85 - 3,15; Halal certified by HFCE
825F	<b>Red grape skin powder</b>	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	<b>Grape skin tannin powder</b>	> 65 % tannins with high molecular weight
851F	<b>Grape seed tannin powder</b>	> 65 % tannins with low molecular weight
853F	<b>Grape tannin powder</b>	> 65 % tannins

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