

WINES, SPIRITS & FOOD INGREDIENTS

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BREKOOO

Wines & Natural Ingredients since 1977

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 subcontractor with a licence to produce tonics for the pharmaceutical industry.
- » Delivery EU-wide in disposable jerrycan (10, 25 litres) and in 1.000 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	Sherry Medium	17,5 % vol, Spain (condiment)
3556A	Madeira, pale, without caramel colouring	17 % vol, Portugal (condiment)
3563	Marsala Fine, DOC	17 % vol, Italy (condiment)
3557S	Port wine, red, salted	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 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 is typically finished off by the client with rum (e.g. fairgrounds and winter markets).
- » Delivery EU-wide in disposable jerrycan and in 1000 litre disposable IBCs.

0511	Mulled wine ("Glühwein"), red wine based	9,5 % vol, 80 g/l sugar, EU
0516	Mulled wine ("Glühwein"), rosé wine based	9,5 % vol, 70 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

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	Cognac	40 % vol, France, 25 litre jerrycan
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
3312	Orange liqueur	40 % vol, triple sec, France
3317	Calvados	40 % vol, 2 years matured, France
3320	Bitter Orange liqueur without colouring	30 % vol
3321	Metaxa Spirit Drink Greece	60 % vol, 1-l-PET
3575	Amaretto	20 % vol

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.

702	White wine concentrate	1 kg is equal to 7 l of white wine
703	Red wine concentrate	1 kg is equal to 7 l of red wine
705	French red wine concentrate	1 kg is equal to 35 l of French wine produced from the grape varieties Merlot, Syrah, Carignan, Grenache, Cabernet and Alicante
715	French white wine concentrate	1 kg is equal to 38 l of 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.
- » 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	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.
- » 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	Spirit flavour, French Brandy type	Solvent: propylene glycol, < 0,15 % vol ethanol; Dosage: 2,5 ml/l
	920NSL	Spirit flavour, French Brandy type NS	Solvent: < 0,15 % vol ethanol; Dosage: 1,3 ml/l
	926L	Spirit flavour, Spanish Brandy type	Solvent: 48 - 53 % vol ethanol; Dosage: 10 ml/l
	921L	Spirit flavour, Reserva Spanish Brandy type	Solvent: 26 - 31 % vol ethanol; Dosage: 10 ml/l
	928L	Spirit flavour, Gran Reserva Spanish Brandy type	Solvent: 29 - 33 % vol ethanol; Dosage: 15 ml/l
NEW	945	Spirit flavour, natural, Spanish Brandy type	45 % fraction of hydroalcoholic wine distillates, 40 % natural oak extract 10 % concentrated wine components, 5 % caramel colour
	922L	Spirit flavour, Bourbon Whisky type	Solvent: propylene glycol, < 0,2 % vol ethanol; Dosage: 2,5 ml/l
	922NSL	Spirit flavour, Bourbon Whisky type NS	Solvent: < 0,15 vol % ethanol; Dosage: 1 ml/l
	923L	Spirit flavour, Scotch Whisky type	Solvent: 29 - 34 % vol ethanol; Dosage: 5 ml/l
	925L	Spirit flavour, British Gin type	Solvent: 93 - 96 % vol ethanol; Dosage: 0,25 ml/l
NEW	946	Spirit flavour, natural Scottish Gin type	80 % hydroalcoholic dissolution of juniper, 20 % natural Gin essential oils (coriander, angelica, nutmeg, neroli, fennel)
	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	Spirit flavour, Caribbean Rum type	Solvent: 19 - 21 % vol ethanol; Dosage: 20 ml/l
NEW	947	Spirit flavour, natural Rum type	39 % sugar cane conc., 30 % natural oak extract, 10 % volatile elements (esters from distillation and higher alcohols), 20% hydroalcoholic red fruit extract, 1 % caramel colour

Natural oak extracts

- » Oak wood extracts are natural ethanolic or aqueous extracts from American or French oak.
- » Typical applications: 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

Fruit sugar FructiSweet Original™

- » FructiSweet Original™ fruit sweeteners are made from grape 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	FructiSweet Original™ Grape	100 % grapes, dry matter: 65 ± 2 g/100 g, fructose: 48 - 52 %, glucose: 48 - 52 %, sucrose: 0 %
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 %

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	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

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