



Colour

## Date puree

## Demineralisation

None

## Description

Date purée obtained by cooking, de-stoning, pressing, filtration, concentration and blending of the pulp and the concentrated juice. It is a dark brown colour, with a typical flavour, fruit and sweet flavour.

## Uses

Biscuits, cereal-based products (bars and breakfast foods), snacks, sauces, fruit-based preparations,...

## Functionalities

Sweetener, natural dark colour, fruit flavour, viscosity,...

## Certifications

- Kosher

## Allergens

- Regulations concerned : 2003/89/EC, 2006/142/EC
- Gluten: <20 ppm
- Others: none

## Storage\*

- 360 days in drum at <25°C
- 720 days in drum at <12°C

## Analysis

Dry matter (%)	69
Proteins g/100g	1.30
Lipids g/100g	0.10
<b>Total sugars (on dry matter) g/100g</b>	<b>85</b>
Fructose	19-40
Glucose	20-40
Sucrose	3-44
Fibres	3
pH	4.5-5.0
Water activity	0.81
Viscosity at 25°C (mPa.s)	3500
Colouring (EBC solution 10%)	/
Energy (Kcal/100g)	241
<b>Minerals (ppm)</b>	
Sodium	390
Potassium	6200
Iron	6
Calcium	395
Magnesium	406
Phosphorus	410
Cadmium	<0.05
Lead	<0.20
Mercury	<0.03

## Microbiology

Mesophilic bacteria /g	<5000
Moulds /g	<150
Yeasts /g	<300
E.Coli /g	<10
Enterobacteriaceae /g 30°C	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<10
Clostridium perfringens /g	<1
Salmonella /25g	<1
Listeria monocytogenes /25g	<1

## Packaging\*

- 240 kg

## Custom code

- 2007 9939



- \* These markings are printed on the product labelling