



Colour

## Date juice concentrate

### Demineralisation

None

### Description

Date juice concentrate, obtained by cooking, de-stoning, pressing, filtration and concentration. It is a dark brown colour, with a typical flavour, fruit and sweet flavour.

### Uses

Biscuits, dairy and vegetable products (drinks, yoghurts, desserts, etc.), cereal-based products (bars and breakfast foods), confectionery, fruit preparations, ice cream, bakery, snacks, saccharose and honey substitutes for consumers, etc.

### Functionalities

Sweeteners, fruit flavour, natural dark colour, etc.

## Analysis

Dry matter (%)	75
Proteins g/100g	1.4
Lipids g/100g	0.10
<b>Total sugars (on dry matter) g/100g</b>	<b>88</b>
Fructose	20-40
Glucose	22-40
Sucrose	3-45
pH	4.5-5.0
Water activity	0.70
Viscosity at 25°C (mPa.s)	2040
Colouring (EBC solution 10%)	68
Energy (Kcal/100g)	271
<b>Minerals (ppm)</b>	
Sodium	850
Potassium	7400
Iron	4.40
Calcium	420
Magnesium	460
Phosphorus	500
Cadmium	<0.05
Lead	<0.20
Mercury	<0.03

## Microbiology

Mesophilic bacteria /g	<2000
Moulds /g	<100
Yeasts /g	<200
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

## 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

## Packaging\*

- 270 kg

## Custom code

- 2009 8938

- \* These markings are printed on the product labelling

