



Colour

## Fig juice concentrate

### Demineralisation

None

### Description

Fig juice concentrate, obtained by cooking, pressing, filtration, concentration and the addition of 10% fructose syrup. It has a dark brown colour and a typical, fruit and sweet flavour.

### Uses

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

### Functionalities

Sweeteners, fruit flavour, natural dark colour, etc.

## Analysis

|  |           |
|--|-----------|
| Dry matter (%)                             | 75        |
| Proteins g/100g                            | 1.0       |
| Lipids g/100g                              | < 0.10    |
| <b>Total sugars (on dry matter) g/100g</b> | <b>87</b> |
| Fructose                                   | 40-48     |
| Glucose                                    | 34-40     |
| Sucrose                                    | 0-4       |
| pH   | 4.0-5.0   |
| Water activity                             | 0.70      |
| Viscosity at 25°C (mPa.s)                  | 1280      |
| Colouring (EBC solution 10%)               | 27        |
| Energy (Kcal/100g)                         | 265       |
| <b>Minerals (ppm)</b>                      |           |
| Sodium                                     | 3175      |
| Potassium                                  | 7695      |
| Iron                                       | 13        |
| Calcium                                    | 495       |
| Magnesium                                  | 665       |
| Phosphorus                                 | 450       |
| 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

