



CATEGORY

Fruit juice concentrate

FORM

liquid

ORIGIN

Dates

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.

LABELLING

Non refined date puree.

USES

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

FUNCTIONALITIES

Sweetener/ natural dark colour /fruit flavour/ viscosity/ fibers...

CERTIFICATIONS

- Kosher

ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten <20 ppm

CONTAMINANTS

- Regulation concerned : 1881/2006/EC

STORAGE*

- 360 days in drum at <25°C

PACKAGING*

- 240kg

CUSTOM CODE*

- 2007 9939

- * These markings are printed on the product labeling

ANALYSIS

Brix 69±2

NUTRITIONAL INFORMATION/100G AT 69 BRIX

Energy (kCal)	244
Energy (kJ)	1020
Lipids g	0.1
of which saturates	<0.1
Total carbohydrates g/100g	58
of which total sugars	55-58
Fibers	3
Proteins g	1.3
Salt g	0.10

	ON DRY MATTER	AT 69 BRIX
Total sugars	80-84	55-58
of which fructose	19-40	13-28
of which glucose	20-40	14-28
of which sucrose	3-44	2-30

pH 4.5 - 5.0

Water activity 0.81

Viscosity at 25°C (mPa.s) at 69 brix 2800

Colouring (EBC solution 10%) 40

MINERALS (PPM)

Potassium 6200

Iron 6

Calcium 395

Magnesium 406

Phosphorus 410

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 <100

Clostridium perfringens /g <1

Salmonella /25g <1

Listeria monocytogenes /25g <1