



Colour

## CATEGORY

Fruit juice concentrate

## FORM

liquid

## ORIGIN

Dates

## 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.

## LABELLING

(Non refined) date juice concentrate, date syrup

## USES

Biscuits, dairy and plant-based 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

Sweetener / fruit flavour/ natural dark colour...

## CERTIFICATIONS

- Kosher, Halal

## ALLERGENS

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

## CONTAMINANTS

- Regulation concerned : 2023/915/EC

## STORAGE\*

- 720 days in drum at <25°C (Minimum 90 days remaining at delivery)
- 390 days in container at <12°C (Minimum 90 days remaining at delivery)

We recommend to use our syrups quickly after opening.

If the customer still wants to use the product after BBD, we advise to measure pH, look for absence of visible moulds or fermentation smell and to do a total plate count/yeasts/moulds analysis.

## PACKAGING\*

- 25kg
- 270kg
- 1400kg

## CUSTOM CODE\*

- 2009 8938

- \* These markings are printed on the product labeling

## ANALYSIS

Brix 75±2

| NUTRITIONAL INFORMATION/100G AT 75 BRIX |             |
|---|-------------|
| <b>Energy (kCal)</b>                    | <b>271</b>  |
| <b>Energy (kJ)</b>                      | <b>1133</b> |
| <b>Lipids g</b>                         | <b>0.1</b>  |
| of which saturates                      | <0.1        |
| <b>Total carbohydrates g/100g</b>       | <b>66</b>   |
| of which total sugars                   | 63-66       |
| <b>Proteins g</b>                       | <b>1.4</b>  |
| <b>Salt g</b>                           | <b>0.20</b> |

|                     | ON DRY MATTER | AT 75 BRIX   |
|---------------------|---------------|--------------|
| <b>Total sugars</b> | <b>84-88</b>  | <b>63-66</b> |
| of which fructose   | 20-40         | 15-30        |
| of which glucose    | 22-40         | 16-30        |
| of which sucrose    | 3-45          | 2-34         |

pH 4.0 - 5.5

Water activity 0.7

Viscosity at 25 °C (mPa.s) at 75 brix 3000

Colouring (EBC solution 10%) 68

## MINERALS (PPM)

Potassium 7400

Iron 4.4

Calcium 420

Magnesium 460

Phosphorus 500

## MICROBIOLOGY

Mesophilic bacteria /g <2000

Moulds /g <100

Yeasts /g <200

E.Coli /g <10

Staphylococcus aureus /g <10

Bacillus cereus /g <10

Salmonella /25g None

Listeria monocytogenes /25g None