

FORM

liquid

CATEGORY

Fruit juice concentrate

ORIGIN

Dates

DEMINERALISATION

none



Colour

DESCRIPTION

Organic 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 dates juice concentrate, non refined dates 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, etc.

* These markings are printed on the product labeling

These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee.

Last updated: 25/04/2025

ANALYSIS

Brix 79±2

NUTRITIONAL INFORMATION/100G AT 79 BRIX

Energy (kCal)	285
Energy (kJ)	1191
Lipids g	0.1
of which saturates	<0,1
Total carbohydrates g/100g	69.5
of which total sugars	66,5 - 69,5
Proteins g	1.5
Salt g	0.2

	ON DRY MATTER	AT 79 BRIX
Total sugars	84-88	66,5 - 69,5
of which fructose	20-40	16-31,5
of which glucose	22-40	17,5-31,5
of which sucrose	3-45	2,5-35,5

pH 4,0 - 5,5

Water activity 0.69

Viscosity at 25 °C (mPa.s) at 79 brix 10800

Colouring (EBC solution 10%) 68

MINERALS (PPM)

Potassium 7800

Iron 4.5

Calcium 440

Magnesium 480

Phosphorus 530

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

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USAGE RECOMMENDATIONS

UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

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ALLERGENS**PRESENCE (Y/N/VALUE) TRACES (Y/N/VALUE)**

Cereals containing gluten and products thereof	N	N
Gluten	N	<20 ppm
Crustaceans and products thereof	N	N
Eggs and products thereof	N	N
Fish and products thereof	N	N
Peanuts and products thereof	N	N
Soybeans and products thereof	N	N
Milk and products thereof (including lactose)	N	N
Nuts and products thereof	N	N
Celery and products thereof	N	N
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	N
Sulfur dioxide > 10 ppm	N	N
Lupin and products thereof	N	N
Molluscs and products thereof	N	N

CERTIFICATIONS

- EU 2018/848: organically grown products - Certisys BE-BIO-01*
- Kosher, Halal

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

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