

**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: 09/05/2025

**ANALYSIS**

Brix 79±2

**NUTRITIONAL INFORMATION/100G AT 79 BRIX**

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

	<b>ON DRY MATTER</b>	<b>AT 79 BRIX</b>
<b>Total sugars</b>	<b>84-88</b>	<b>66,5 - 69,5</b>
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****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\*****CUSTOM CODE\***

- 2009 8938