

**CATEGORY**

Fruit juice concentrate

FORM

liquid

ORIGIN

Dates

DEMINERALISATION

none

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 vegetable 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

Sweeteners, fruit flavour, natural dark colour, etc.

CERTIFICATIONS

- EU 834/2007 & 889/2008: organically grown product - Certisys BE-BIO-01*
- Kosher

ALLERGENS

- Regulations concerned: 2003/89/EC, 2006/142/EC
- Gluten <20 ppm

CONTAMINANTS

- Regulation concerned : 1881/2006/EC

STORAGE*

- 360 days in drum at <25°C
- 390 days in container at <12°C

PACKAGING*

- 270kg
- 1400kg

CUSTOM CODE*

- 2009 8938

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

Brix	75±2
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Equivalent dextrose (D.E.)	
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NUTRITIONAL INFORMATION/100G AT 75 BRIX	
Total carbohydrates g/100g	64.5
of which total sugars	63-66
Proteins g	1.4
Lipids g	0.1
of which saturates	<0.1
Sodium g	0.08
Energy (kCal)	271
Energy (kJ)	1133

	ON DRY MATTER	AT 75 BRIX
Total sugars	84-88	63-66
of which fructose	20-40	15-30
of which glucose	22-40	16-30

pH	4.5 - 5.0
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Water activity	0.7
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Viscosity at 25°C (mPa.s) at 75 brix	3000
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Colouring (EBC solution 10%)	68
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Diastatic index	--
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MINERALS (PPM)

Potassium	7400
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Iron	4.4
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Calcium	420
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Magnesium	460
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Phosphorus	500
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MICROBIOLOGY

Mesophilic bacteria /g	<2000
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Moulds /g	<100
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Yeasts /g	<200
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E.Coli /g	<10
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Enterobacteriaceae /g 30°C	<10
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Staphylococcus aureus /g	<10
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Bacillus cereus /g	<10
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Clostridium perfringens /g	<1
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Salmonella /25g	<1
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Listeria monocytogenes /25g	<1
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