

**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: 2011/1169/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

NUTRITIONAL INFORMATION/100G AT 75 BRIX	
Total carbohydrates g/100g	66
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	16,5-30
of which sucrose	3-45	2-34

pH	4.5 - 5.0
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
Enterobacteriaceae /g 30°C	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<10
Salmonella /25g	<1
Listeria monocytogenes /25g	<1