

Sipa-Figs*



Colour

CATEGORY

Fruit juice concentrate

FORM

liquid

ORIGIN

Figs

DEMINERALISATION

none

DESCRIPTION

Organic fig juice concentrate, obtained by cooking, pressing, filtration, concentration. It has a dark brown colour and a typical, fruit and sweet flavour.

LABELLING

Non refined figs juice concentrate, non refined figs syrup.

USES

Biscuits, dairy and vegetable products (drinks, yoghurts, desserts, etc.), ice creams, cereal-based products (bars and breakfast foods), confectionery, sauces, fruit-based preparations, bakery, snacks, saccharose and honey substitutes for consumers.

FUNCTIONALITIES

Sweeteners, fruit flavour, natural 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 between 18°C and 25°C

PACKAGING*

- 270kg

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	
Energy (kCal)	263
Energy (kJ)	1099
Lipids g	<0.1
of which saturates	<0.1
Total carbohydrates g/100g	65
of which total sugars	58-65
Proteins g	1.1
Sodium g	0.875

	ON DRY MATTER	AT 75 BRIX
Total sugars	77-86	58-65
of which fructose	37-44	28-33
of which glucose	38-45	29-34
of which sucrose	0-4	0-3

pH 4.0 - 5.0

Water activity 0.7

Viscosity at 25°C (mPa.s) at 75 brix 1280

Colouring (EBC solution 10%) 27

MINERALS (PPM)

Potassium 8550

Iron 14

Calcium 550

Magnesium 740

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

Clostridium perfringens /g <1

Salmonella /25g <1

Listeria monocytogenes /25g <1



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