

**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: 2003/89/EC, 2006/142/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
Equivalent dextrose (D.E.)	
NUTRITIONAL INFORMATION/100G AT 75 BRIX	
Total carbohydrates g/100g	65
of which total sugars	58-65
Proteins g	1.1
Lipids g	<0.1
of which saturates	<0.1
Sodium g	0.35
Energy (kCal)	263
Energy (kJ)	1099

	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

pH	4.0 - 5.0
Water activity	0.7
Viscosity at 25°C (mPa.s) at 75 brix	1280
Colouring (EBC solution 10%)	27
Diastatic index	--

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