

**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 plant-based 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

Sweetener/ fruit flavour/ natural colour, etc.

CERTIFICATIONS

- EU 848/2018: organically grown products - Certisys BE-BIO-01*
- Kosher, Halal

ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten <20 ppm

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

- 360 days in drum between 18°C and 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*

- 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
Salt g	0.88

	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

Staphylococcus aureus /g <10

Bacillus cereus /g <10

Salmonella /25g None

Listeria monocytogenes /25g None