

**CATEGORY**

Fruit juice concentrate

FORM

liquid

ORIGIN

Prunes

DEMINERALISATION

none

DESCRIPTION

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

LABELLING

Non refined prunes juice concentrate, non refined prunes 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.

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 <12°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 BRUX	
Total carbohydrates g/100g	61
of which total sugars	47.5
of which sorbitol	13,5-18
Proteins g	1.4
Lipids g	0.3
of which saturates	<0.1
Sodium g	0.05
Energy (kCal)	230
Energy (kJ)	961

	ON DRY MATTER	AT 75 BRUX
Total sugars	63	47.5
of which fructose	21-27	16-20
of which glucose	32-38	18-22

pH	3.0 - 4.5
Water activity	0.67
Viscosity at 25°C (mPa.s) at 75 brix	1150
Colouring (EBC solution 10%)	67
Diastatic index	--

MINERALS (PPM)

Potassium	10360
Iron	20
Calcium	470
Magnesium	350
Phosphorus	600

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