Natu-Datepuree*



FORM

liquid



CATEGORY

Fruit juice concentrate

Colour

ORIGIN

Dates

DEMINERALISATION

none

DESCRIPTION

Date purée obtained by cooking, de-stoning, pressing, filtration, concentration and blending of the pulp and the concentrated juice. It is a dark brown colour, with a typical flavour, fruit and sweet flavour.

LABELLING

Date puree

USES

Biscuits, cereal-based products (bars and breakfast foods), snacks, sauces, fruit-based preparations,...

FUNCTIONALITIES

Sweetener/ natural dark colour / fruit flavour/ viscosity/ fibers...

* These markings are printed on the product labeling

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

Last updated: 14/08/2023

ANALYSIS

Brix	69±2		
NUTRITIONAL INFORMATION/100G AT 69 BRIX			
Energy (kCal)	244		
Energy (kj)	1020		
Lipids g	0.1		
of which saturates	<0.1		
Total carbohydrates g/100g	58		
of which total sugars	55-58		
Fibers	3		
Proteins g	1.3		
Salt g	0.10		

	ON DRY MATTER	AT 69 BRIX
Total sugars	80-84	55-58
of which fructose	19-40	13-28
of which glucose	20-40	14-28
of which sucrose	3-44	2-30

Н	4.0 - 5.5
Water activity	0.81
Viscosity at 25℃ (mPa.s) at 69 brix	2800
Colouring (EBC solution 10%)	40

MINERALS (PPM)

Potassium	6200
Iron	6
Calcium	395
Magnesium	406
Phosphorus	410

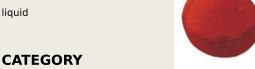
MICROBIOLOGY

Mesophilic bacteria /g	<5000
Moulds /g	<150
Yeasts /g	<300
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<100
Salmonella /25g	None
Listeria monocytogenes /25g	None

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ALLERGENS	PRESENCE (Y/N/VALUE	TRACES) (Y/N/VALUE)
Cereals containing gluten and products thereof	N	N
Gluten	N	<20 ppm
Crustaceans and products thereof	N	N
Eggs and products thereof	N	N
Fish and products thereof	N	N
Peanuts and products thereof	N	N
Soybeans and products thereof	N	N
Milk and products thereof (including lactose)	N	N
Nuts and products thereof	N	N
Celery and products thereof	N	N
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	N
Sulfur dioxide > 10 ppm	N	N
Lupin and products thereof	N	N
Molluscs and products thereof	N	N

CERTIFICATIONS

Kosher, Halal

CONTAMINANTS

Regulations concerned: 2023/915/EC, 2005/396/EC

STORAGE*

360 days in drum at <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*

240kg

CUSTOM CODE*

• 2007 9939