

Natu-Datepuree*



Colour

CATEGORY

Fruit juice concentrate

FORM

liquid

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...

CERTIFICATIONS

- Kosher, Halal

ALLERGENS

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

CONTAMINANTS

- Regulation concerned : 2023/915/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

- * These markings are printed on the product labeling

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

pH 4.0 - 5.5

Water activity 0.81

Viscosity at 25 °C (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



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