

**FORM**

liquid

**CATEGORY**

Fruit juice concentrate

**ORIGIN**

Dates

**DEMINERALISATION**

none



Colour

**DESCRIPTION**

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

**LABELLING**

Non refined dates juice concentrate, non refined dates syrup.

**USES**

Biscuits, dairy and plant-based products (drinks, yoghurts, desserts, etc.), cereal-based products (bars and breakfast foods), confectionery, fruit preparations, ice cream, bakery, snacks, saccharose and honey substitutes for consumers, etc.

**FUNCTIONALITIES**

Sweetener/ fruit flavour/ natural dark colour etc.

\* 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: 08/11/2023

**ANALYSIS**

Brix 75±2

**NUTRITIONAL INFORMATION/100G AT 75 BRIX**

<b>Energy (kCal)</b>	<b>271</b>
<b>Energy (kJ)</b>	<b>1133</b>
<b>Lipids g</b>	<b>0.1</b>
of which saturates	<0.1
<b>Total carbohydrates g/100g</b>	<b>66</b>
of which total sugars	63-66
<b>Proteins g</b>	<b>1.4</b>
<b>Salt g</b>	<b>0.20</b>

	<b>ON DRY MATTER</b>	<b>AT 75 BRIX</b>
<b>Total sugars</b>	<b>84-88</b>	<b>63-66</b>
of which fructose	20-40	15-30
of which glucose	22-40	16,5-30
of which sucrose	3-45	2-34

pH 4.0 - 5.5

Water activity 0.7

Viscosity at 25 °C (mPa.s) at 75 brix 3000

Colouring (EBC solution 10%) 68

**MINERALS (PPM)**

Potassium	7400
Iron	4.4
Calcium	420
Magnesium	460
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

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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

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**CERTIFICATIONS**

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

**CONTAMINANTS**

- Regulation concerned : 2023/915/EC

**STORAGE\***

- 720 days in drum at <25°C (Minimum 90 days remaining at delivery)
- 390 days in container at <12°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\***

- 25kg
- 270kg
- 1400kg

**CUSTOM CODE\***

- 2009 8938