

**CATEGORY**

Fruit juice concentrate

FORM

liquid

ORIGIN

Dates

DEMINERALISATION

none

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.

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*

- 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

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

Brix 75±2

NUTRITIONAL INFORMATION/100G AT 75 BRIX	
Energy (kCal)	271
Energy (kJ)	1133
Lipids g	0.1
of which saturates	<0.1
Total carbohydrates g/100g	66
of which total sugars	63-66
Proteins g	1.4
Salt g	0.20

	ON DRY MATTER	AT 75 BRIX
Total sugars	84-88	63-66
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