



Colour

Category

Fruit juice concentrates

Form

Liquid

Origin

Figs

Demineralisation

None

Description

Organic fig juice concentrate, obtained by cooking, pressing, filtration, concentration and the addition of 10% organic fructose syrup (Seda-Fruct). It has a dark brown colour and a typical, fruit and sweet flavour.

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, etc.

Analysis

Dry matter (%)	75
Proteins g/100g	1
Lipids g/100g	<0.1
Total sugars (on dry matter) g/100g	87
Fructose	40-48
Glucose	38-40
Sucrose	0-4
pH	4,0-5,0
Water activity	0.7
Viscosity at 25°C (mPa.s)	1280
Colouring (EBC solution 10%)	27
Energy (Kcal/100g)	265
Minerals (ppm)	
Sodium	3175
Potassium	7695
Iron	13
Calcium	495
Magnesium	665
Phosphorus	450
Cadmium	<0.05
Lead	<0.20
Mercury	<0.03

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

Certifications

- EU Organically grown product, Certisys BE-BIO-01
- Kosher

Allergens

- Regulations concerned : 2003/89/EC, 2006/142/EC
- Gluten: <20 ppm
- Others: none

Storage*

- 365 days in drum at <25°C
- 720 days in drum at <12°C

Packaging*

- 270 kg

Custom code

- 2009 8938

CERTISYS BE-BIO-01

- * These markings are printed on the product labelling



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