

**Category**

Fruit juice concentrates

Form

Liquid

Origin

Prunes

Demineralisation

None

Description

Organic prune juice concentrate, obtained by cooking, pressing, filtration and concentration. It is a dark brown colour, with a typical flavour, 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.

Analysis

Dry matter (%)	75
Proteins g/100g	1.4
Lipids g/100g	0.4
Total sugars (on dry matter) g/100g	81
Fructose	21-27
Glucose	32-38
Sucrose	0-3
Sorbitol	18-24
pH	3.0-4.5
Water activity	0.67
Viscosity at 25°C (mPa.s)	1150
Colouring (EBC solution 10%)	67
Energy (Kcal/100g)	222
Minerals (ppm)	
Sodium	500
Potassium	10360
Iron	20
Calcium	470
Magnesium	350
Phosphorus	600
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

