



Colour

Category

Fruit juice concentrates

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.

Uses

Biscuits, dairy and vegetable 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

Sweeteners, fruit flavour, natural dark colour, etc.

Analysis

Dry matter (%)	75
Proteins g/100g	1.4
Lipids g/100g	0.1
Total sugars (on dry matter) g/100g	88
Fructose	20-40
Glucose	22-40
Sucrose	3-45
pH	4,5-5,0
Water activity	0.70
Viscosity at 25°C (mPa.s)	2040
Colouring (EBC solution 10%)	68
Energy (Kcal/100g)	271
Minerals (ppm)	
Sodium	850
Potassium	7400
Iron	4.4
Calcium	420
Magnesium	460
Phosphorus	500
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.