

## Organic Date Juice Concentrate 75° B

**Description:** Organic Date Juice concentrate is a viscous, dark brown water extract of dried organic dates. It is concentrated to 75° brix. The concentration factor in relation to single strength juice is 4,0 (brix/brix).

**Ingredients:** Organic dates

**Applications:** Food industry, energy preparations, sauces, cereal bars, etc.

**Analysis (for 100g):**

|                                  |   |             |
|----------------------------------|---|-------------|
| Brix (°)                         | : | 75° +/- 3°  |
| pH                               | : | 4.5 – 5.3   |
| AcM (%)                          | : | 0.2 – 0.8   |
| Water activity (a <sub>w</sub> ) | : | 0.72 – 0.77 |
| Energy (kJ)                      | : | 1190 – 1270 |
| Energy (kcal)                    | : | 280 – 300   |
| Fat (%)                          | : | 0 – 0.6     |
| • Of which saturated             | : | < 0.25      |
| Carbohydrates (%)                | : | 66 – 72     |
| Simple carbohydrates (HPLC)      |   |             |
| • Fructose (%)                   | : | 12 – 25     |
| • Glucose (%)                    | : | 15 – 30     |
| • Sucrose (%)                    | : | 25 – 40     |
| Dietary fiber (%)                | : | 0.5 – 3.0   |
| Protein (%)                      | : | 1.0 – 1.5   |
| Salt (mg)                        | : | 10 – 50     |

**Microbiological datas:**

|                          |   |          |
|--------------------------|---|----------|
| Total plate count (30°C) | : | < 1000/g |
| Yeasts                   | : | < 100/g  |
| Moulds                   | : | < 100/g  |

**Allergen information:** Absence of allergens as defined by Regulation (EU) No 1169/2011

**Packaging:**

- 330 g squeeze
- 25 kg bag-in-box
- 270 kg drum with multilayer bag
- 1250 kg container

**Shelf life:** Stable at 5 to 8°C for 24 months from production date for unopened packaging.

**Transport conditions:** Based on microbiological tests performed by an accredited laboratory, the product specified has not to be kept in chilled conditions at any time during transportation. By that, transportation at ambient temperatures does not impact the microbiological stability of the material. To avoid quality changes in view of colour, precipitations etc., we recommend to store the material at the specified conditions after reception.

**Certifications:**

- Organic farming according to EU regulation n°848/2018, BE-BIO-03
- Kosher
- Halal
- FSSC 22000
- IFS



#### GMO statement

With respect to the European legislation (EC regulations n°1829/2003 and 1830/2003), we hereby confirm that our production processes do not involve any genetically modified organisms.

The products listed below are therefore “GMO-free”:

✓ Juice concentrates and puree:

- Apples
- Pears
- Apricots
- Dates
- Figs
- Prunes
- Raisins
- Chicory
- Sugar beet