

Raisin

Juice Concentrate 71 °Brix « LPH »


FROM TREE TO RECIPE

Manufacturer – Siroperie Meurens S.A.

Description

Raisin Juice Concentrate is a viscous, honey-like water extract of raisins. It is concentrated to 71° Brix. The concentration factor in relation to single strength juice is 4.4 (brix/brix).

Ingredient(s)

Raisins

Uses

Food, para-pharmaceutical, aroma, beverage, sauce, tobacco and other industries.

Microbiological data

Total plate count (30°C) < 1000 UFC/g

Yeasts < 100 UFC/g

Moulds < 100 UFC/g

Allergen information

Absence of allergens as defined by Regulation (EU) No 1169/2011 and its amendments. No cross-contamination.

Packaging

25 kg bag-in-box

270 kg drum with multilayer bag

1400 kg container

The packaging material with direct food contact complies with Regulation (EU) No 1935/2004.

All plastic food contact packaging materials used comply with the requirements of Regulation (EU) No 10/2011.

Shelf life

24 months (ambient conditions, away from the cold "T°<10°C")

Transport conditions

Ambient.

Certifications

FSSC 22000 – IFS – Halal – Kosher – Organic

Copies of certificates are available on request.

GMO Statement

This product does not contain ingredients being subject to classification according to Regulation in (EU) No 1829/2003 and 1830/2003.

Pesticides and Contaminants Statements

This product is conforming to Regulations (EU) No 396/2005 and 2023/915.

Dietary information

Suitable for Vegans, Vegetarians, (Ovo)-Lacto Vegetarians, Free from alcohol.

Disclaimer statement and specification agreement:

Specifications may be altered due to climate variations. Goods may be accepted even if they fail to meet specification due to reasonable variation, seasonal variation, general availability and commercial considerations, providing that the product remains safe, that the product does not breach any legal constraints and provided the quality is not in variance for the intended clients (except and unless agreement with the client has been reached). Further, the information contained herein is subject to change without notice. The online version is the up-to-date version.

By nature, raisin is rich in tartaric acid and glucose. In water extracts, two natural phenomena can occur: on one hand, natural sediments of tartaric salts and on the other hand, crystallization of glucose under specific storage conditions, in particular when exposed to both time and low temperatures. This crystallization is a 100 % natural reversible process that can be corrected by controlled heating. These two observations are specific to this product and have no impact on its intrinsically characteristics and can therefore not be considered a non-conformity.



ANALYSIS (for 100g)

°Brix	71 ± 3
pH	2.5 – 3.5
Malic acid (%)	1 – 3.1
Water activity (a _w)	0.7 – 0.76
Energy (kJ)	1100 - 1239
Energy (kcal)	260 – 292
Fat (%) of which saturated	0 – 0.8 < 0.25
Carbohydrates (%) Simple carbohydrates (HPLC)	60 - 73
Fructose (%)	25 - 33
Glucose (%)	24 - 32
Sucrose (%)	0 - 0.8
Dietary fiber (%)	0.1 – 1.6
Protein (%)	0.8 – 2.2
Salt (mg)	20 – 100

