

Raisin

Puree 60 °Brix

Manufacturer – Siroperie Meurens S.A.

Description

Raisin Puree is made from dried raisin. It has a mild fruity flavour. Its consistency is light viscous, homogeneous (filtered), pliable and free from hard lumps. The colour is dark brown. A natural sediment can occur.

Ingredient(s)

Raisins

Uses

Food, bakery, beverage, sauce, dairy 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

20 kg bag-in-box (hot fill)

200 kg drum (hot fill) with multilayer bag

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

Stable at ambient temperature (< 25°C) for 24 months from production date for unopened packaging.

Transport conditions

Ambient (<25°C) for road transport.

Certifications

FSSC 22000 – IFS – Halal – Kosher (specific request) - 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 on line version is the up-to-date version.

ANALYSIS (for 100g)

°Brix	60 ± 3
pH	3.3 – 4.2
AcM (%)	1 – 3
Water activity (a _w)	0.75 – 0.85
Energy (KJ)	950 – 1100
Energy (kcal)	215 – 260
Fat (%) of which saturated	0.3 – 1.2 < 0.5
Carbohydrates (%) Simple carbohydrates (HPLC) Fructose (%) Glucose (%) Sucrose (%)	50 – 60 22- 28 22 - 28 0 – 1
Dietary fiber (%)	2 – 4
Protein (%)	1 – 2
Salt (mg)	20 – 150