



Siroperie MEURENS

S.A /N.V

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PRUNE JUICE CONCENTRATE (Prunus domestica)

Manufacturer: Siroperie MEURENS S.A.
 Rue Kan, 2
 B-4880 AUBEL (BELGIUM)
 Tel: (32) 87 32 27 20 - Fax: (32) 87 68 62 17
info@sirop-de-liege.com
<http://www.siroop-de-liege.com>

Description: PRUNE Juice Concentrate is a viscous, dark brown water extract of prunes. It is packed at 70/72° brix.

Ingredients: prune (72%), water (28%)

Applications:

- (para)pharmaceutical industry
- food industry

Analysis:

Brix (°)	:	71° ±3°
pH	:	3.3 – 4.4
Single strength brix (°)	:	18.5°
Viscosity (25°C – cP) – concentrate from depectinized juice	:	150 - 2000
Viscosity (25°C – cP) – concentrate from regular juice	:	1500 - 18000
Water activity (a _w)	:	0.70 – 0.80
Protein (%)	:	0.8 – 2.4
Fat (%)	:	0.1 - 0.7
Total sugars after inversion (% interverted sugars)	:	38.0 – 48.0
Simple carbohydrates by HPLC:		
• Fructose (%)	:	13.0 – 25.0
• Glucose (%)	:	18.0 – 38.0
• Sucrose (%)	:	0.8 – 2.4
Dietary Fiber (%)	:	1.0 – 3.5
Titration acidity (% malic acid)	:	1.0 – 3.5 %
Ash (%)	:	1.8 – 2.7
Na (mg/100g)	:	4.0 – 36.0
K (mg/100g)	:	650 - 1100
Ca (mg/100g)	:	50 - 200
Mg (mg/100g)	:	40 - 50
Fe (mg/100g)	:	1.0 – 7.0
Energy (kcal/100g)	:	190 - 270
Energy (kJ/100g)	:	1000 - 1200

30 g of juice concentrate per day covers 65% of daily potassium need.

Microbiological datas:

Total plate count (30°C)	:	< 1000 / g
Yeasts	:	< 100 / g
Moulds	:	< 100 / g
Enterobacteriaceae	:	< 10 / g
Coliforms	:	< 10 / g
Salmonellas	:	0

TVA: BE 441 410 970 • RCV: 61.989



Banque: 348-0147729-62

Doiret® SUR VOS TARTINES...
DU VRAI SIROP de LIEGE Pomona
 ...UN DELICE!
 ISO22000/version1/déc.2012/red. DG/approb. : BM



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Allergen information: as defined by Règlement CE1169/2011

Ingredients and products thereof	Presence 1/absence 0
Cereals containing gluten	0
Crustaceans	0
Fish	0
Peanuts	0
Eggs	0
Soybeans	0
Milk	0
Nuts	0
Celery	0
Mustard	0
Sesame seeds	0
Sulphur dioxide and sulphites	0
Molluscs	0
Lupin	0

Packaging:
25 kg bag-in-box
270 kg drums, with double liner
850 kg container
1250 kg container

Shelf life: Stable at 5 to 8°C for 12 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. 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.

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