



Siroperie MEURENS

S.A /N.V

2, rue Kan, B-4880 Aubel, Belgium

www.siroop-de-liege.com

Tel: +32 (0)87 32 27 20 • Fax: +32 (0)87 68 62 17

E-mail: info@sirop-de-liege.com

RAISINS PUREE

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:

RAISINS PUREE is made from first quality raisins from Turkey, Argentina, California, South Africa or Iran. It has a mild fruity flavour. Its consistency is homogeneous, pliable and free of hard lumps. The colour is medium to dark brown.

Applications:

- bakery

Analysis:

Brix (°)	:	35° ±3°
pH	:	3.5 – 4.0
Water activity (Aw)	:	0.89 – 0.95
Moisture (%)	:	47.5 – 66.0
Protein (%)	:	1.0 – 1.4
Fat (%)	:	0.3 – 0.9
Total sugars after inversion (% interverted sugars)	:	35.2
• Fructose (%)	:	13.5 – 20.9
• Glucose (%)	:	12.1 – 20.0
• Sucrose (%)	:	<0.5 – 0.6
Dietary fibers (%)	:	1.1 – 4.0
Titrate acidity (% malic acid)	:	0.8 – 2.0
Ashes (%)	:	1.32 – 1.50
Energy (kcal/100g)	:	130 - 200
Energy (kJ/100g)	:	530 - 900

Microbiological datas:

Total plate count (30°C)	:	< 100 / g
Yeasts	:	< 50 / g
Moulds	:	< 50 / g

TVA: BE 441 410 970 • RCV: 61.989



Banque: 348-0147729-62



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Allergen information: as defined by EC directive 2006/142/EC

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: 20 kg bag-in-box (filled under vacuum with injection of N2 before sealing)

Handling: Stable under chilled conditions (2-5°C) for 6 months.
One-week shelf life after opening, under chilled conditions

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