



Siroperie MEURENS

S.A /N.V

2, rue Kan, B-4880 Aubel, Belgium

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APRICOT JUICE CONCENTRATE

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: APRICOT Juice Concentrate is a viscous, honey-like water extract of dried apricots. It is packed at 70/72° brix.

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

Applications:

- food industry

Analysis:

Brix (°)	:	71° ±3°
pH	:	3.5-4.7
Viscosity (25°C – cP)	:	1000-9000
Water activity (a _w)	:	0.700 – 0.820
Protein (%)	:	1.4 – 2.4
Fat (%)	:	0.0 – 0.5
Total sugars after inversion (% interverted sugars)	:	41.0 – 50.0
Simple carbohydrates by HPLC:		
• Fructose (%)	:	15.0-25.0
• Glucose (%)	:	21.0-35.0
• Sucrose (%)	:	<5.0
Dietary Fiber (%)	:	1.2 – 3.0
Titration acidity (% malic acid)	:	1.2-3.2
Ash (%)	:	2.6 – 3.7
Na (mg / 100 g)	:	3.0-30.0
K (mg / 100 g)	:	800-1500
Ca (mg / 100 g)	:	60-110
Mg (mg / 100 g)	:	30-70
Fe (mg / 100 g)	:	2.0-7.0
Energy (kcal/100g)	:	200 – 260
Energy (kJ/100g)	:	880 - 1100

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

TVA: BE 441 410 970 • RCV: 61.989



Banque: 348-0147729-62

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	1
Molluscs	0
Lupin	0

Packaging:

270 kg drums, with double liner.
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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Poiret® SUR VOS TARTINES...
DU VRAI SIROP de LIEGE Pomona
...UN DELICE!

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