



Siroperie MEURENS

S.A /N.V

2, rue Kan, B-4880 Aubel, Belgium

www.siroop-de-liege.com

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FIG JUICE CONCENTRATE (Ficus carica L.)

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: FIG Juice Concentrate is a viscous, dark brown water extract of dried figs. It is packed at 70/72° brix.

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

Applications:

- (para)pharmaceutical industry
- tobacco industry
- aroma industry
- distillery

Analysis:

Brix (°)	:	71° ±3°
pH	:	3.6-5.1
Viscosity (25°C – cP)	:	500-5000
Water activity (a _w)	:	0.730 – 0.850
Protein (%)	:	1.0-2.1
Fat (%)	:	0.0-0.6
Total sugars after inversion (% interverted sugars)	:	53.0 – 61.6
Simple carbohydrates by HPLC:		
• Fructose (%)	:	21.0-30.0
• Glucose (%)	:	21.0-30.0
• Sucrose (%)	:	0.5-2.0
Dietary Fiber (%)	:	1.0 – 2.3
Titrable acidity (% malic acid)	:	0.5-2.2
Ash (%)	:	2.0 – 2.85
Na (mg / 100 g)	:	10.0-180.0
K (mg / 100 g)	:	750-1100
Ca (mg / 100 g)	:	70-160
Mg (mg / 100 g)	:	60-95
Fe (mg / 100 g)	:	1.0-7.0
Energy (kcal/100 g)	:	240 – 262
Energy (kJ/100 g)	:	1000 - 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



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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
1000 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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DU VRAI SIROP de LIEGE Pomona
...UN DELICE!
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