



Siroperie MEURENS

S.A /N.V

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RAISIN JUICE CONCENTRATE (VITIS VINIFERA)

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: RAISIN Juice Concentrate is a viscous, honey-like water extract of raisins. It is packed at 70/72° brix. A natural sediment is possible.

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

Applications:

- food industry

Analysis:

Brix (°)	:	71° ±3°
pH	:	3.5-4.4
Viscosity (25°C – cP)	:	300-3000
Water activity (a _w)	:	0.700 – 0.760
Protein (%)	:	0.9-2.1
Fat (%)	:	0.0-0.8
Total sugars after inversion (% interverted sugars)	:	53.0 – 60.0
Simple carbohydrates by HPLC:		
• Fructose (%)	:	25.0-33.0
• Glucose (%)	:	21.0-32.0
• Sucrose (%)	:	<0.5 – 0.8
Dietary Fiber (%)	:	0.1 – 1.2
Titration acidity (% malic acid)	:	0.8-3.3
Ash (%)	:	1.0- 1.90
Na (mg / 100 g)	:	10.0-100.0
K (mg / 100 g)	:	250-900
Ca (mg / 100 g)	:	30-85
Mg (mg / 100 g)	:	30-95
Fe (mg / 100 g)	:	2.0-7.0
Energy (kcal/100g)	:	250-280
Energy (kJ/100g)	:	1070-1200

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

POIRET®
 ...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	1
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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Poiret® SUR VOS TARTINES...
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