

## PRODUCT DATA SHEET

**Denomination:** 

# Du Vrai Sirop de Liège

Belgium Origin:



Manufacturer

Siroperie MEURENS S.A.

www.sirop-de-liege.com

Description

Commercial name Product description DU VRAI SIROP DE LIEGE

The product is a **fruit** spread made from fruit and sugar. It is characterised by a specific color (dark brown), taste (fruity) and texture (gel) due to the natural compounds present

in the fruit juices such as pectin, fibre, etc.

Process description First, pear and apple are cooked and processed into juice concentrates. Afterwards,

juice concentrates and sugar are blended together and cooked again to obtain the final

product.

**Production location Ingredients Applications** 

Aubel, BELGIUM.

Juice concentrate of cooked pears and apples, sugar. Acid: citric acid On your toast, in many cooking recipes, as a natural sweetener etc.

Used in food industry for flavouring, colouring etc.

Analyses and specifications

Sensory Analysis

| Parameters         | Description      |
|--------------------|------------------|
| Colour/ Appearance | Dark brown       |
| Taste              | Fruity and sweet |
| Texture            | Gel              |

### Physical parameters

| Parameters                       | Values               |
|----------------------------------|----------------------|
| Soluble solids (°Brix)           | $72.00 \pm 2.00$ (*) |
| Density (g/ml)                   | $1.36 \pm 0.02$      |
| pH                               | $3.50 \pm 0.50$ (*)  |
| Water Activity (A <sub>w</sub> ) | $0.74 \pm 0.04$      |
| Acidity (malic acid equivalent)  | $1.15 \pm 0.15$ (*)  |

(\*) Present on C.O.A.

Microbiological specifications

| Parameters        | Limits      |
|-------------------|-------------|
| Total plate count | < 50 UFC/g  |
| Yeasts            | < 50 UFC /g |
| Moulds            | < 50 UFC /g |

#### **Nutritional Information**

| Parameters             | Values        |
|------------------------|---------------|
| Energy (kJ)            | 1140 - 1250   |
| Energy (kcal)          | 270 - 300     |
| Fat (g/100g)           | 0 - 0.8       |
| Of which saturated     | < 0.3         |
| Carbohydrates (g/100g) | 65 - 72       |
| Of which sugars        | 55 - 68       |
| Dietary fibre (g/100g) | 0.2 - 3.0     |
| Protein g/100g         | 0.4 - 1.0     |
| Salt mg/100g           | 15 - 30       |
| Potassium (mg/100 g)   | 300 - 402 (*) |
| Magnesium (mg/100 g)   | 17 - 23       |
| Calcium (mg/100 g)     | 23 - 30       |
| (*) High content       |               |

(\*) High content

#### Allergens information

Absence of allergens as defined by Regulation (EU) No 1169/2011 and its amendments. No cross-contamination.

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#### **Additional Product Information**

Dietary information

VegansYESHalalYESVegetarianYESKosherYESCoeliacsYESFree from alcoholYES(Ovo)-Lacto VegetariansYES

Novel Food Product should not be seen as novel food as defined by Regulation (EU) No

258/1997.

**GMO Statement** This product does not contain ingredients being subject to classification according to

Regulation (EU) No 1829/2003 and (EU) No 1830/2003.

Pesticides Statement This product is conform to Regulation (EU) No 396/2005.

Contaminants Statement This product is conform to Regulation (EU) No 1881/2006.

**Reach** All products for food and feed application are exempted from registration according to

Article 2, point 5b, Regulation (EU) No 1907/2006.

Processing treatments Heating YES
Furnication No.

Fumigation No

Ionisation No

UV-and Gamma Irradiation No

Nanotechnology No

Packaging and Storage Information

Standard packaging Polypropylene cup of 80 g/300 g/450 g/900 g with aluminium seal and paper sleeve

Polypropylene pail of 4 000 g/12 500 g

Aluminium portion of 25 g

The packaging material with direct food contact complies with Regulation (EU) No

1935/2004.

Migration testing All plastic food contact packaging materials used complies with the requirements of

commission Regulation (EU) No 10/2011.

Recommended storage

conditions

Store in a dry or preferably in a cool place.

Shelf life "best before date" Stable for 3 years at ambient conditions.

European Article 25 g: Pack of 200 cups: 4 008169 30 825 4

Numbering (EAN) 80 g: Cup: 4 008169 380014 / Pack of 60 cups: 4008169 38 120

300 g: Cup: **4** 008169 303129 / Pack of 12 cups: **4** 008169 302566 450 g: Cup: **4** 008169 304508 / Pack of 12 cups: **4** 008169 304560 900 g: Cup: **4** 008169 309008 / Pack of 6 cups: **4** 008169 309060

4000 g: Pail: **4 008169 300043** 12 500 g: Pail: **4 008169 312503** 

Certifications

FSSC 22000, IFS, Kosher, Halal

Copies of certificates are available on request.

#### Disclaimer statement and specification agreement

Specifications may be altered due to crop variations. Goods may be accepted even if they fail to meet specification due to reasonable variation, seasonal variation, general availability and commercial considerations, providing that the product remains safe, that the product does not breach any legal constraints and provided the quality is not in variance for the intended clients (except and unless agreement with the client has been reached). Further, the information contained herein is subject to change without notice. Up to date version is available on request.

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